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75 Recipes to Brighten **Spring Baking**

Birthday Cake Blowout
[mix and match cake and frosting recipes]

MILK CHOCOLATE LAYER CAKE
recipe on page 105

Donít Toss That **Sourdough DiscardÖ** Bake with It

FEATURING

Passover Baking
Make Bakery-Worthy **Croissants** at Home
Our New Obsession: **Milk Chocolate** (Trust Us!)

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113 **Back Page Babka:** Strawberry Coconut Babka

Say hello to our new obsession! Every issue, we'll feature a babka recipe that captures the best of the season's flavors. First up: Strawberry Coconut Babka.

bake FROM SCRATCH

march | april 2018 Volume 4, Issue 2

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WANT TO HAVE YOUR CAKE AND EAT IT, TOO?

Well, consider this issue of *Bake from Scratch* the "icing on the cake" to your baking wish list! OK, enough with the cake puns . . . for now. I want to tell you about my favorite peanut butter cake, the one my sister-in-law bakes. She brought it to the first Christmas I spent with my husband's family, and now I request it every time I see her (because she won't share the recipe)! I knew we needed to recreate it so I could indulge as often as I like. The recipe appears on page 36, and it's fabulously crave-worthy! In addition to our Peanut Butter Cake, this issue features our "mix and match" cake and icing collection (starting on page 35) to make any birthday celebration (or any day you need cake!) unforgettable. And the cake recipes don't stop there. The beautiful Milk Chocolate Layer Cake, topped with my favorite Easter candy, showcased on the cover is just one of the ways we love baking with chocolate's creamier side.

Entering this season of renewal, we were motivated to do a little spring cleaning, too. We've refreshed *Bake from Scratch* by adding some new columns. We're excited to debut "Retro Redo" featuring your heirloom recipes and our test kitchen's redo, giving them new life and a fresh approach. (Want to submit yours? Email bakefromscratch@hoffmanmedia.com.) Our "Test Kitchen Technique" column takes a deep dive into demystifying those baking skills we all need to refine so we can continue to up our confidence in the kitchen. First up is meringue on page 111. Lastly, our obsession with babka has a new home . . . on our back page. Each issue of *Bake from Scratch* this year will conclude with a seasonal babka that's sure to keep those "Instafamous" photos flooding your feed.

I hope you find as much inspiration on the pages that follow as I have and revel in the same joy when baked goods are shared with people you love. In this issue, I am changing my sign-off to honor the late Holly Butcher from Australia who advised in an open letter shortly before her death from cancer a few months ago, "Eat the cake. Zero guilt."

Brian

Brian Hart Hoffman
Editor-in-Chief

Visit *bakefromscratch.com* and follow us for daily baking inspiration

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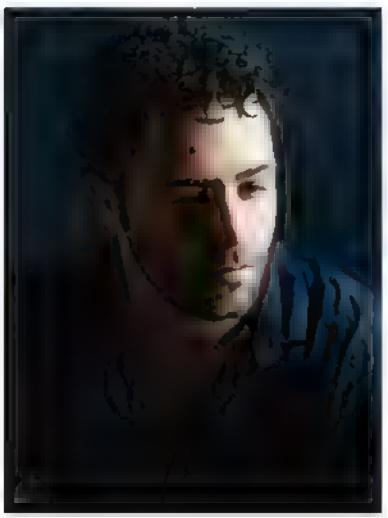
On set with THE Peanut Butter Cake

Ben



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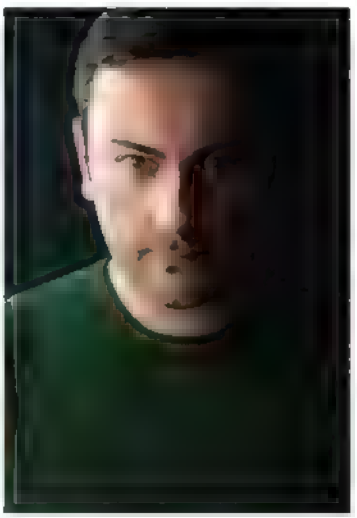
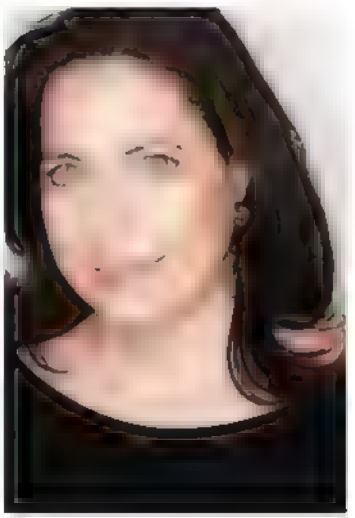


Stacey



BEN YUSTER

Ben Yuster is a food photographer based in Tel Aviv, Israel. He has been published in numerous magazines and books in Israel, Belgium, and the United States, shooting features for international publications like Belgian publication *Foodprint* and *Time Out Tel Aviv*. Ben has also been the main photographer behind marketing campaigns for brands like Coca-Cola and Unilever. When not in his studio, Ben is globe-trotting, constantly on the search for his next shot of edible inspiration.

Favorite Birthday Cake: "Anything with hot, melting chocolate that you can add ice cream to on the side. Classic, corrupt, perfect."

KAREN PALMER

Karen Palmer's food writing career reaches back more than a decade She's written about food and cooking in San Francisco, New York City, and her current hometown of Los Angeles. Karen is the former editorial director of *Tasting Table*, where she oversaw all of the content and recipes. Her work has also appeared in *Food52*, *Bon Appetit*, and many more

Favorite Birthday Cake: "Carvel ice cream cake—preferably the iconic Fudgy the Whale, but any cake with Carvel's whipped frosting and signature chocolate crunchies will do."

CENK SÖNMEZSOY

When he isn't creating brownies for Dolce & Gabbana or penning new content for his award-winning food blog, *Café Fernando*, Cenk Sönmezsoy is a self-proclaimed obsessive home baker. His first cookbook, named after his blog, became the best-selling cookbook of all time in his home country of Turkey. Now, Cenk is bringing his beloved pastry book to American audiences with *The Artful Baker* (Abrams, 2017), the English translation of *Café Fernando*.

Favorite Birthday Cake: "Triple Raspberry & Lemon Birthday Cake from *The Artful Baker*—four layers of lemon-scented butter cake, generously filled with raspberry buttercream, layered with fresh raspberries, and covered with crumbled freeze-dried raspberries for a puckery finish."

STACEY BALLIS

Stacey Ballis is the author of 10 culinary novels, including *Off the Menu* and her most recent, *How to Change a Life*. She is also the author of the digital cookbook *Big Delicious Life* and the recipe developer and culinary consultant for *The Self-Care Cookbook, A Holistic Guide to Cooking, Eating and Living Well*. She lives in Chicago where she nurtures her sourdough starter and continues to work as a freelance food writer

Favorite Birthday Cake: "My godmother Susan's famous banana cake with chocolate frosting. This is also my single favorite food item, my desert island dish, and my last supper request."

bake FROM SCRATCH TEAM

KELLY REDDING

Kelly recently joined the staff at Hoffman Media as the art director for *Bake from Scratch*. She received her BFA in graphic design from the University of Montevallo where she fell in love with the neighboring city of Birmingham and chose to make it home. Kelly's love of baking stems from afternoons spent in the kitchen with her mom, learning how to mix and measure. If you ask Kelly to bring something to a potluck, you can always expect one of her mom's signature cookie recipes, family favorites that she turns to again and again.

Favorite Birthday Cake: "A classic carrot cake topped with buttercream icing. Adding chopped pecans to the icing is an absolute must."

RECIPE CORRECTIONS

While we aim for perfection with each of our recipes, we do make the occasional mistake. Here is a correction from our most recent issue.

HOLIDAY COOKIES SPECIAL ISSUE

Mint Chocolate Biscuit Sandwich Cookies, p. 61

Use 2 tablespoons (30 grams) heavy whipping cream (instead of 6 tablespoons [90 grams] heavy whipping cream divided). In step 7, do not add 4 tablespoons (60 grams) heavy whipping cream to chocolate.

on the cover

Milk Chocolate Layer Cake
page 105

PHOTOGRAPHY BY STEPHEN DEVRIES
RECIPE DEVELOPMENT BY NANCY HUGHES
STYLING BY MARY BETH JONES

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turning the PAGE

USE THIS YEAR'S SPRING CLEANING TO MAKE ROOM FOR THESE NEW BAKING CLASSICS

BY KYLE GRACE MILLS

THE FEARLESS BAKER

(Rux Martin/Houghton Mifflin Harcourt, 2017)

by Erin Jeanne McDowell

Tackling the "how" and, more importantly, the "why" of baking, Erin McDowell's *The Fearless Baker* is all about building up confidence and expertise for seasoned and fledgling bakers alike, supplying them with the tools and techniques to help face their baking phobias head-on. Whether your anxiety is baking pie, laminating pastry, or whipping up the perfect sponge cake, Erin's reference book will help you ace the basics so that you can boldly begin experimenting on your own.

CAN'T WAIT TO MAKE: Chocolate Palmiers, a demystified version of the famous puff pastry cookie with countless buttery layers, done up in sweet cocoa form.

THE TAARTWORK PIES COOKBOOK

(Page Street Publishing, 2018)

by Brittany Bennett

Blending her grandmother's Dutch method for pie making, lovingly called Taartwork, with American pie tradition, Brittany Bennett's *The Taartwork Pies Cookbook* celebrates generational baking specifically through pie. The book is divided into seasonal chapters, so you'll find the perfect pie recipe for everything from apples and pears to apricots and peaches.

CAN'T WAIT TO MAKE: Elderflower Strawberry Pie, a floral pie that combines elderflower cordial and fresh strawberries for a blooming spring dessert.

NOURISH CAKES (Quadrille Publishing, 2018)

by Marianne Stewart

Stop sneaking vegetables and whole grains into your baking. Instead, take a page from Marianne Stewart's *Nourish Cakes* and promote healthful ingredients to the starring role they deserve. Making use of familiar veggies such as carrots, sweet potatoes, and rutabaga, Marianne also incorporates some unusual additions, like eggplant, parsnip, and beetroot, which will introduce bakers to surprising new favorites.

CAN'T WAIT TO MAKE: Heritage Carrot Layer Cake, a triple decker cake that makes use of purple, orange, and yellow carrots for natural color and flavor.

THE VINTAGE BAKER (Chronicle Books, 2018)

by Jessie Sheehan

The hard-won result of collecting, testing, and tweaking hundreds of heirloom recipes gathered from vintage baking booklets, Jessie Sheehan's *The Vintage Baker* is a sweet blend of cheeky nostalgia and modern-day baking innovation. Expect to find revamps of classic standards like silky Bavarian Pie with a Mexican hot chocolate twist, rich Devil's Food Cake with espresso undertones, and a glossy chocolate- and ginger-glazed update of Molasses Doughnuts.

CAN'T WAIT TO MAKE: Coconut Blitz Torte, a throwback masterpiece of meringue, cake, whipped cream, and loads of coconut flavor.

BAKE FROM SCRATCH: VOLUME TWO

(83 Press, 2018)

by Brian Hart Hoffman

Yep, we're proud publishing parents again. This complete collection of our 2017 recipes is the ultimate resource for the serious artisan home baker. From the towering layer cake to the flaky comfort of double-crusted pie, each recipe combines creative ingredients with straightforward techniques, creating an indispensable cookbook that you'll turn to again and again.

CAN'T WAIT TO MAKE (AGA.IN!): Natural Strawberry Cake with Browned Butter Frosting, a strawberry cake that introduced us to the sweet-tart magic of freeze-dried strawberries in baked goods—not to mention the transformative power of Browned Butter Frosting.

bake
FROM SCRATCH
ARTISAN RECIPES FOR THE HOME BAKER
The Fearless Baker
from
BUTTERSCOTCH PECAN CURLS
to
SOUR CREAM JUMBLES
The VINTAGE BAKER
JESSIE SHEEHAN
THE TAARTWORK PIES COOKBOOK
BRITTANY BENNETT
Nourish CAKES
MARIANNE STEWART

MARBLE CHIFFON CAKE

WE REVAMP ONE LONG ISLAND READER'S VINTAGE CAKE RECIPE, AND SHE SHARES WHY, MORE THAN SIX DECADES LATER, THE DESSERT STILL EVOKES THE SAME SWEET FEELINGS IT DID WHEN SHE WAS A LITTLE GIRL

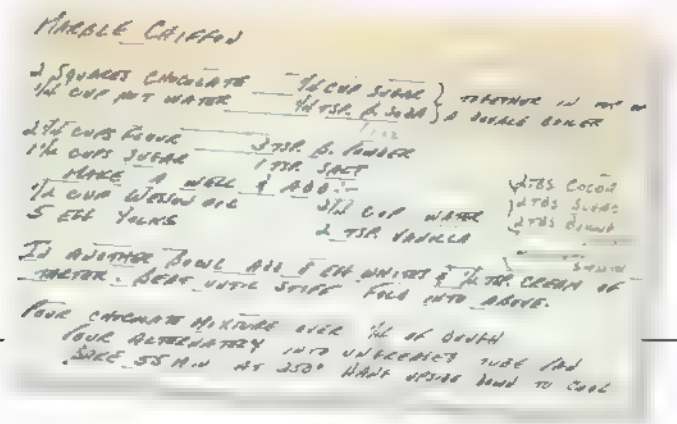
AS TOLD TO SOPHIA JONES / PHOTOGRAPHY BY MARCY BLACK SIMPSON

This chocolate-swirled chiffon cake let me see my mother in a whole new light. During my childhood, my mother, Florence, was always reserved, quietly cooking or cleaning our tiny apartment in the Bronx. When I was five, she came home from the grocery store with a new cookbook, *How to Win Compliments for Your Cooking: The Wesson Oil & Snowdrift Cook Book* (1950), which cost 25 cents at the time. We were kosher, and it was hard to be creative with those dietary restrictions back then. Since this cake calls for the use of oil and not butter, it was fair game. My mother was just an average cook, but she became the master of this marble chiffon

Whenever we had company over, she would emerge from the one-person kitchen carrying this tall, elegant cake fresh from the oven. Everyone would ooh and aah as she strode across the room with a huge smile on her face. Every time, I watched her in awe. She glowed. It may have been just a simple cake on a plain white cake stand, but when you don't have much, it's nice to have something to be proud of.

Shortly after I got married, she wrote out the recipe on a card so I could begin making it for my own family—I still remember her teaching me how to swirl the batters together to get the marble effect. She made the cake for over 64 years, and now I've made it for 50. My grandkids still ooh and aah when I put it on the table. My mother passed away several years ago, but every time I bake this cake, I can close my eyes and see her smile

—Paula Lefkowitz
Nassau County, New York


MARBLE CHIFFON
2 SQUARES CHOCOLATE
1/4 CUP HOT WATER
1/4 CUP SUGAR
1/4 TSP. B. SODA
TOGETHER IN TOP OF A DOUBLE BOILER
2 1/4 CUPS FLOUR
1 1/2 CUPS SUGAR
3 TSP. B. POWDER
1 TSP. SALT
MAKE A WELL & ADD:
1/2 CUP WESSON OIL
5 EGG YOLKS
3/4 CUP WATER
2 TSP VANILLA
3 TBS COCOA
3 TBS SUGAR
2 TBS BROWN
IN ANOTHER BOWL ADD 8 EGG WHITES & 1/4 TSP CREAM OF TARTAR. BEAT UNTIL STIFF. FOLD INTO ABOVE.
POUR CHOCOLATE MIXTURE OVER 1/2 OF BATTER
POUR ALTERNATELY INTO UNGREASED TUBE PAN
BAKE 55 MIN AT 350° HANG UPSIDE DOWN TO COOL

THE ORIGINAL

TRADITIONAL MARBLE CHIFFON CAKE

Makes 1 (10-inch) cake

Adapted from *How to Win Compliments for Your Cooking: The Wesson Oil & Snowdrift Cook Book* (Wesson Oil & Snowdrift People, 1950)

Lots of eggs and oil make this timeless cake rich while beaten egg whites lend that divine airiness for which the chiffon cake is so well known.

- **1¾ cups (350 grams) granulated sugar, divided**
- **¼ cup (60 grams) hot water**
- **½ ounce (15 grams) 56% cacao semisweet chocolate**
- **¼ teaspoon (1.25 grams) baking soda**
- **2¼ cups (281 grams) cake flour**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **¾ cup (180 grams) water**
- **½ cup (112 grams) vegetable oil**
- **5 large egg yolks (93 grams)**
- **2 teaspoons (8 grams) vanilla extract**
- **8 large egg whites (240 grams)**
- **¼ teaspoon cream of tartar**

1. Preheat oven to 350°F (180°C). Butter and flour the bottom of a 10-inch tube pan.
2. In the top of a double boiler, stir together ¼ cup (50 grams) sugar, ¼ cup (60 grams) hot water, chocolate, and baking soda. Cook over simmering water until chocolate is melted. Set aside to let cool
3. In a large bowl, whisk together flour, baking powder, salt, and remaining 1½ cups (300 grams) sugar. Make a well in center of flour mixture; add ¾ cup (180 grams) water, oil, egg yolks, and vanilla, whisking until smooth.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at high speed until soft peaks form. Add cream of tartar, and beat until stiff peaks form. Fold one-third of egg whites into flour mixture. Fold in remaining egg whites. Transfer one-third of batter to a medium bowl; add cooled chocolate mixture, stirring until well combined. Alternate pouring yellow and chocolate batters into prepared pan. Using a knife, swirl batters together
5. Bake until golden brown and a wooden pick inserted near center comes out clean, about 55 minutes. Invert cake in pan over a glass bottle, and let cool completely. Using a knife, loosen cake from sides and center of pan. Gently remove from pan. Serve immediately

THE REDO

WE'RE SUCKERS FOR ANYTHING OUT OF A VINTAGE PAPERBACK COOKBOOK. AND WHILE THERE'S NOTHING AMISS WITH THE ORIGINAL, DECADES OF FAMILY SHARING CAN'T BE WRONG—PAULA ASKED *BAKE FROM SCRATCH* TO GIVE HER MOTHER'S GO-TO RECIPE A MODERN REVAMP. HERE'S OUR UPDATE.

COCONUT ALMOND MARBLE CHIFFON CAKE

Makes 1 (10-inch) cake

A candy bar inspired our modern—and even more indulgent—makeover of the classic chiffon. We piled on coconut, almond, and chocolate for flavors reminiscent of an Almond Joy. Coconut oil, subbed in for the canola oil, adds depth and nuttiness without sacrificing the cake's texture.

- **1¼ cups (350 grams) granulated sugar, divided**
- **¼ cup (60 grams) hot water**
- **½ ounce (15 grams) 56% cacao semisweet chocolate**
- **¼ teaspoon (1.25 grams) baking soda**
- **1¼ cups (219 grams) cake flour**
- **½ cup (48 grams) almond meal**
- **½ cup (42 grams) desiccated coconut**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **¾ cup (180 grams) water**
- **½ cup (112 grams) coconut oil**
- **5 large egg yolks (93 grams)**
- **1½ teaspoons (6 grams) almond extract**
- **½ teaspoon (2 gram) vanilla extract**
- **8 large egg whites (240 grams)**
- **¼ teaspoon cream of tartar**
- **Chocolate Ganache (recipe follows)**
- **Garnish: toasted almonds, toasted unsweetened coconut flakes**

1. Preheat oven to 350°F (180°C). Butter and flour the bottom of a 10-inch tube pan.
2. In the top of a double boiler, stir together ¼ cup (50 grams) sugar, ¼ cup (60 grams) hot water, chocolate, and baking soda. Cook over simmering water until chocolate is melted. Set aside to let cool.
3. In a large bowl, whisk together flour, almond meal, coconut, baking powder, salt, and remaining 1½ cups (300 grams) sugar. Make a well in center of flour mixture; add ¾ cup (180 grams) water, oil, egg yolks, and extracts, whisking until smooth.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at high speed until soft peaks form. Add cream of tartar, and beat until stiff peaks form. Fold one-third of egg whites into flour mixture. Fold in remaining egg whites. Transfer one-third of batter to a medium bowl; add cooled chocolate mixture, stirring until well combined. Alternate pouring yellow and chocolate batters into prepared pan. Using a knife, swirl batters together.
5. Bake until golden brown and a wooden pick inserted near center comes out clean, about 45 minutes. Invert cake in pan over a glass bottle, and let cool completely. Using a knife, loosen cake from sides and center of pan. Gently remove from pan. Pour Chocolate Ganache over cake. Garnish with almonds and coconut, if desired.

Chocolate Ganache

Makes about 1 cup

- **6 ounces (175 grams) 56% cacao semisweet chocolate, chopped**
- **3 tablespoons (45 grams) heavy whipping cream**
- **3 tablespoons (42 grams) unsalted butter**

1. Place chocolate in a medium heatproof bowl.
2. In a small saucepan, bring cream and butter to a simmer over medium-low heat. Pour hot cream mixture over chocolate. Let stand for 2 minutes; whisk until melted and smooth. Let cool until desired consistency is reached.

Have an heirloom recipe you want to see updated? In every issue, we're revamping one lucky reader's beloved vintage recipe. E-mail submissions to bakefromscratch@hoffmanmedia.com. Visit *bakefromscratch.com/wanted-retro-recipes* for entry details.

COCONUT

WE'RE CRAZY FOR COCONUT. CRACK INTO SOME THIS SPRING TO GIVE YOUR BAKING GAME A TROPICAL BOOST.

BY KAREN PALMER

If you're anything like me, your first memory of coconut was in one of those fun-size Mounds bars—not necessarily the prized pick of your Halloween haul, but a sweet, sticky, chocolate-coated treat nonetheless. Perhaps you later graduated to thick, custardy coconut cream pies, snow-white coconut cakes, or chewy, rounded macaroons.

My memories of coconut veer toward the homey, like the Magic Bars my grandmother used to make for the holidays, a square concoction slathered with sweetened condensed milk and sprinkled with chocolate chips and a flurry of shredded sweetened coconut.

So, you've undoubtedly seen packages of that shredded sweetened stuff in your grocery store's baking aisle, but let's back up for a second. What exactly is a coconut, anyway? To confuse matters slightly, in the most technical terms, it's actually a fruit, a nut, and a seed, but what you'll see in a supermarket is a drupe, or a seeded fruit. The consumed parts of the fruit are the meat and the milk, although the hard shells can be used to make charcoal and various craft products.

Despite its reputation in wholesome baked goods, coconut's origins are a little more far-flung. It's believed that the fruit originated in India and the islands of Southeast Asia, but because of its portability (and ability to float), coconuts have made their way to tropical regions around the globe. They were also a constant on trade routes—their exact travels a little too complicated to go into here. Nonetheless, 16th-century Europeans even believed the shells to hold magical powers

These days, we still regard coconuts as somewhat magical. In recent years, the fruit has done something of a one-eighty, morphing from a dessert, candy, and tropical drink novelty into a veritable pantry powerhouse. First, coconut water had a boom back in the mid-2000s, its claims of superior hydration sending thirst-quenchers to guzzle it in droves. By 2016, the coconut water industry in the United States alone was valued at more than $2 billion by Technavio. (That's a lot of liquid, friends.) And in recent years, coconut oil and coconut milk have become of-the-moment staples as consumers search for non-dairy alternatives for both their cooking and everyday needs, whether to satisfy a particular diet or simply eat a more wholesome diet

The fact that the market has gone nuts (pun intended) means one thing for bakers: There are now endless coconut-based products to choose from, from flours to oils to butters, that you can use to add the slightest or most aggressive tropical flavor to your favorite baked goods

The most obvious way is a handful of the old standby—sweetened or unsweetened shredded coconut that you can use to top anything from cookies to cakes to a piece of toast, should you be so inclined. Coconut flours, which are made from dried pulp left over after making coconut milk, may not add a ton of coconut flavor, but they are gluten-free and high in fiber. Coconut oil has been something of a godsend for vegans, providing an alternative fat with purported health benefits

You will want to be careful with substituting in recipes, though. Coconut flour, for example, soaks up more water than regular flour, so you'll have to use less in recipes and may want to increase the eggs. If you're substituting coconut oil for butter, you'll also have to be careful because of fat contents. Coconut oil is 100 percent fat compared to butter's 88 percent, so you risk recipes coming out greasy if you use a one-to-one ratio. Your best bet may be to stick to recipes that call for coconut products rather than taking matters into your own hands

But if you do decide to experiment, that's not a bad thing. After all, like the Mounds and Almond Joy folks would say, "Sometimes you feel like a nut, sometimes you don't."

OUR PANTRY PICKS

These coconut products are our tried-and-true go-tos.

Bob's Red Mill Coconut Sugar
Made from the nectar of coconut palm tree blossoms, this white or brown sugar substitute has a mellow caramel flavor.
bobsredmill.com; $5.69/13 ounces

Thrive Market Organic Coconut Flour
Dehydrated, very finely ground coconut meat gives this gluten-free flour its signature texture.
thrivemarket com; $6.99/16 ounces

OliveNation Coconut Extract
This sugar-free extract can be substituted for vanilla to flavor cookies, cheesecakes, pancakes, and even savory dishes
olivenation.com; $3.99/2 fluid ounces

Woodstock Organic Shredded Coconut
Add a more natural hint of sweetness with organic, unsweetened, preservative-free shredded coconut.
woodstock-foods com; $4.29/8 (7-ounce) packages

Nutiva Refined Coconut Oil
A chemical-free steam refining process gives this oil a high smoke point and neutral flavor for baking.
nutiva com; $11.99/23 fluid ounces

Dang Coconut Chips
If you'd like to add a more texturized topping than the shredded stuff, these toasted chips add a nutty flavor and a whole lot of crunch; *dangfoods com;* $3.49/3.17 ounces

BAKE WITH COCONUT
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Coconut Almond Marble Chiffon Cake, page 17

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dang
COCONUT CHIPS
SHREDDED COCONUT
ORGANIC
WOODSTOCK

SCONES *in Bloom*

WE'RE CELEBRAT NG THE SPRING THAW W TH A SUNNY TAKE ON SCONES, HIGHLIGHTING OUR FAVORITE F_AVORS OF THE SEASON, NCLUD NG STRAWBERRIES, ORANGE BLOSSOM, CARROTS, AND MORE

PHOTOGRAPHY BY MARCY BLACK SIMPSON
STYL NG BY S DNEY BRAGIEL / RECIPE DEVELOPMENT AND FOOD STYLING BY NANCY HUGHES

Carrot Cake Scones
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STRAWBERRY BASIL SCONES

Makes 12

Welcome the year's first haul of strawberries with these tender basil-scented scones. Sprinkle with sanding sugar for a breakfast that sparkles

- **4 cups (500 grams) all-purpose flour**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¾ cup (170 grams) cold unsalted butter, grated**
- **1 cup (147 grams) diced fresh strawberries**
- **2 tablespoons (4 grams) chopped fresh basil**
- **¾ cup (180 grams) whole milk**
- **2 large eggs (100 grams), divided**
- **1 tablespoon (15 grams) heavy whipping cream**

Garnish: sanding sugar

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, granulated sugar, baking powder, and salt. Add cold butter, tossing to coat. Cover and freeze for 15 minutes. Stir in strawberries and basil.
3. In a small bowl, whisk together milk and 1 egg (50 grams). Add milk mixture to flour mixture, stirring and folding just until moistened. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Roll dough to ¾- to 1-inch thickness. Using a 2¾-inch round cutter, cut dough, rerolling scraps only once. Place on prepared pan.
4. In a small bowl, whisk together cream and remaining 1 egg (50 grams). Brush egg wash onto scones. Sprinkle with sanding sugar, if desired.
5. Bake until golden brown, 12 to 15 minutes. Let cool slightly; serve warm.

ORANGE BLOSSOM HONEYCOMB SCONES

Makes 8

Inspired by the busy bees of spring, we paired chopped honeycomb and orange blossom water to create a delicate floral and honey scone. Crowned with golden honeycomb chunks and a generous drizzle of white chocolate, these baked goods offer a surprising flavor combination you didn't know you needed until now.

- **3 cups (375 grams) all-purpose flour**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **¾ cup (170 grams) cold unsalted butter, grated**
- **½ cup (84 grams) chopped honeycomb***
- **¾ cup (180 grams) whole milk**
- **2 large eggs (100 grams), divided**
- **1 teaspoon (4 grams) vanilla extract**
- **¾ teaspoon (3 grams) orange blossom water**
- **1 tablespoon (15 grams) heavy whipping cream**
- **8 ounces (225 grams) white chocolate, chopped**

Garnish: chopped honeycomb

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, salt, and reserved vanilla bean seeds. Add cold butter, tossing to coat. Cover and freeze for 15 minutes. Stir in honeycomb.
3. In a small bowl, whisk together milk, 1 egg (50 grams), vanilla extract, and orange blossom water. Add milk mixture to flour mixture, stirring and folding just until moistened. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Roll dough to ¾- to 1-inch thickness. Using a 2¾-inch round cutter, cut dough, rerolling scraps only once. Place on prepared pan.
4. In a small bowl, whisk together cream and remaining 1 egg (50 grams). Brush egg wash onto scones.
5. Bake until golden brown, 12 to 15 minutes.
6. In the top of a double boiler, melt chocolate over simmering water. (Alternatively, in a large microwave-safe bowl, microwave chocolate on medium in 30-second intervals, stirring between each, until melted and smooth.) Drizzle over scones. Garnish with honeycomb, if desired.

**Use raw honeycomb not packed in honey. You can find this information on the package. If packed in honey, the comb will disintegrate while being chopped and bubble out of the scone when baked. Honeycomb is available in specialty food stores and on amazon.com*

Orange Blossom
Honeycomb Scones
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Gruyère Prosciutto Scones
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LEMON STREUSEL SCONES

Makes 8

Doubling down on bright citrus flavors with a Lemon Glaze and zesty dough, we top off our sunny scones with a warm cardamom streusel to cut through the tang

- **3 cups (375 grams) all-purpose flour**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **1 tablespoon (3 grams) lemon zest**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¾ cup (170 grams) cold unsalted butter, grated**
- **½ cup (57 grams) sliced almonds**
- **1 cup (240 grams) whole milk**
- **1 large egg (50 grams)**
- **Cardamom Streusel Topping (recipe follows)**
- **Lemon Glaze (recipe follows)**

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, zest, and salt. Add cold butter, tossing to coat. Cover and freeze for 15 minutes. Stir in almonds.
3. In a small bowl, whisk together milk and egg. Add milk mixture to flour mixture, stirring and folding just until moistened. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Shape dough into an 8-inch circle. Top with Cardamom Streusel Topping. Using a bench scraper or sharp knife, cut into 8 wedges. Place about 1½ inches apart on prepared pan. Freeze for 10 minutes.
4. Bake until golden brown, 12 to 18 minutes. Let cool completely. Drizzle with Lemon Glaze.

Cardamom Streusel Topping

Makes about ½ cup

- **¼ cup (55 grams) firmly packed light brown sugar**
- **¼ cup (31 grams) all-purpose flour**
- **½ teaspoon (1 gram) ground cardamom**
- **2 tablespoons (28 grams) unsalted butter, softened and cubed**

1. In a small bowl, whisk together brown sugar, flour, and cardamom. Add butter, pinching with fingers to incorporate. Squeeze mixture into large clumps. Use immediately, or refrigerate in an airtight container for up to 3 days.

Lemon Glaze

Makes about 1 cup

- **1 cup (120 grams) confectioners' sugar**
- **1 tablespoon (3 grams) lemon zest**
- **2 tablespoons (30 grams) fresh lemon juice**

1. In a small bowl, whisk together all ingredients. Use immediately.

CARROT CAKE SCONES

Makes 8

The queen of spring cakes, now in a tender scone. Though we trade the traditional cream cheese frosting for a honeyed Crème Fraîche Icing, we keep the base faithful to the original with a veggie-rich, well-spiced batter and plenty of chopped walnuts to add crunch.

- **3 cups (375 grams) all-purpose flour**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (2 grams) ground cinnamon**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (1 gram) ground ginger**
- **¼ teaspoon ground cloves**
- **¾ cup (170 grams) cold unsalted butter, grated**
- **1 cup (99 grams) grated carrot**
- **½ cup (43 grams) golden raisins**
- **½ cup (38 grams) chopped walnuts**
- **¾ cup (180 grams) whole milk**
- **2 large eggs (100 grams), divided**
- **1 tablespoon (15 grams) heavy whipping cream**
- **Crème Fraîche Icing (recipe follows)**
- **Garnish: chopped walnuts**

1. Preheat oven to 400°F (200°C.) Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, cinnamon, salt, ginger, and cloves. Add cold butter, tossing to coat. Cover and freeze for 15 minutes. Stir in carrot, raisins, and walnuts.
3. In a small bowl, whisk together milk and 1 egg (50 grams). Add milk mixture to flour mixture, stirring and folding just until moistened. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Shape dough into an 8-inch circle. Using a bench scraper or sharp knife, cut into 8 wedges. Place about 1½ inches apart on prepared pan.
4. In a small bowl, whisk together cream and remaining 1 egg (50 grams). Brush egg wash onto scones.
5. Bake until golden brown, 12 to 19 minutes. Let cool completely. Spread Crème Fraîche Icing onto scones. Garnish with walnuts, if desired.

Crème Fraîche Icing

Makes about 2 cups

- **2½ cups (300 grams) confectioners' sugar**
- **½ cup (120 grams) crème fraîche, softened**
- **1 tablespoon (21 grams) honey**

1. In a medium bowl, stir together all ingredients until smooth and spreadable. Use immediately.

GRUYÈRE PROSCIUTTO SCONES

Makes 8

A sophisticated reboot of the classic ham and cheese coupling, this savory scone pairs nutty Gruyère with the salty punch of prosciutto. Fresh dill introduces a taste of the season's bounty.

- **3 cups (375 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**
- **½ cup (113 grams) cold unsalted butter, grated**
- **½ cup (50 grams) freshly grated Gruyère cheese**
- **¼ pound (115 grams) prosciutto, chopped**
- **2 tablespoons (4 grams) chopped fresh dill**
- **1 cup (240 grams) whole milk**
- **2 large eggs (100 grams), divided**
- **1 tablespoon (15 grams) heavy whipping cream**
- **Garnish: sea salt, ground black pepper**

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, salt, and pepper. Add cold butter and Gruyère, tossing to coat. Cover and freeze for 15 minutes. Stir in prosciutto and dill.
3. In a small bowl, whisk together milk and 1 egg (50 grams). Add milk mixture to flour mixture, stirring and folding just until moistened. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Shape dough into an 8-inch circle. Using a bench scraper or sharp knife, cut into 8 wedges. Place about 1½ inches apart on prepared pan.
4. In a small bowl, whisk together cream and remaining 1 egg (50 grams). Brush egg wash onto scones. Sprinkle with sea salt and pepper, if desired.
5. Bake until golden brown, 12 to 17 minutes. Let cool slightly; serve warm.

Birthday Cake BLOWOUT

PHOTOGRAPHY BY STEPHANIE STEELE
STYLING BY MARY BETH JONES

WE'RE SHARING THE CLASSIC CAKES AND UNBEATABLE FROSTINGS THAT SHOULD BE IN EVERY BAKER'S REPERTOIRE. MIX AND MATCH AS YOU PLEASE FOR THE ULTIMATE BIRTHDAY EXPERIENCE.

Take THE CAKE

HOMEMADE FROM-SCRATCH BIRTHDAY CAKE IS THE BEST GIFT OUT THERE. HERE ARE FOUR SIMPLE YET IMPRESSIVE CAKES WORTHY OF THEIR OWN CELEBRATION.

WHITE CAKE

Makes 1 (9-inch) cake

This light cake is as versatile as they come. It is the perfect platform for any flavor icing, but we like coating ours in Vanilla Buttercream for a classic combination

- **¾ cup (170 grams) unsalted butter, softened**
- **1½ cups (300 grams) granulated sugar**
- **1¼ teaspoons (5 grams) vanilla extract**
- **1 teaspoon (4 grams) almond extract**
- **2¼ cups (281 grams) cake flour**
- **1 tablespoon (15 grams) baking powder**
- **¾ cup (180 grams) whole milk, room temperature**
- **4 large egg whites (120 grams), room temperature**

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add extracts, beating just until combined.
3. In a medium bowl, sift together flour and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Transfer batter to a large bowl; set aside.
4. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at medium speed until stiff peaks form. Gently fold half of egg whites into batter. Fold in remaining egg whites. Divide batter between prepared pans.
5. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

YELLOW CAKE

Makes 1 (9-inch) cake

We use extra egg yolks in this cake to give it that signature sunny shade and a deep, buttery flavor. You won't be able to blow out the candles and slice it fast enough.

- **1 cup (227 grams) unsalted butter, softened**
- **2 cups (400 grams) granulated sugar**
- **3 large eggs (150 grams), room temperature**
- **2 large egg yolks (37 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **2⅔ cups (333 grams) all-purpose flour**
- **2½ teaspoons (12.5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **1 cup (240 grams) whole buttermilk, room temperature**

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and egg yolks, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

CHOCOLATE CAKE

Makes 1 (9-inch) cake

This cake is so divine, you'd never guess it was a simple stir together. It's doubly as decadent slathered in our Chocolate Buttercream.

- **⅔ cup (133 grams) granulated sugar**
- **⅔ cup (147 grams) firmly packed light brown sugar**
- **¼ cup (56 grams) canola oil**
- **1 large egg (50 grams), room temperature**
- **1 large egg yolk (19 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **½ teaspoon (2 grams) almond extract**
- **1⅔ cups (208 grams) all-purpose flour**
- **⅔ cup (50 grams) unsweetened cocoa powder**
- **1¾ teaspoons (8.75 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking soda**
- **1 cup (240 grams) whole milk, room temperature**
- **⅔ cup (160 grams) hot coffee**

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cakes pans. Line bottom of pans with parchment paper.
2. In a large bowl, stir together sugars and oil. Add egg, egg yolk, and extracts, stirring to combine.
3. In a medium bowl, sift together flour, cocoa, baking powder, salt, and baking soda. Gradually add flour mixture to sugar mixture alternately with milk, beginning and ending with flour mixture, stirring just until combined after each addition. Stir in hot coffee just until combined. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

Assembly + Crumb Coat

Coating your cake in a thin layer of frosting (after it is baked and cooled) keeps those pesky little crumbs from appearing in your final frosting layer.

1. On an even work surface (a turntable works best), place the first cake layer on a cardboard cake round that matches the size of the cake. Starting in the center of the cake, pipe frosting in a spiral out toward the edge.

2. Add the next cake layer. Use the overflow of frosting from between the layers to coat the outside of the bottom layer.

3. Cover the top of the cake with frosting, using an offset spatula to smooth it out while bringing frosting down from the top to the sides of the cake. Place the cake in the refrigerator or freezer for 30 minutes. (The frosting in your crumb coat does not need to be perfectly smooth, but try to keep it even.)

PEANUT BUTTER CAKE

Makes 1 (9-inch) cake

Great for occasions when you don't want to pull out your stand mixer, this cake is the densest of the bunch. When frosted with Peanut Butter Buttercream, it's our editor-in-chief's favorite.

- **1½ cups (330 grams) firmly packed light brown sugar**
- **½ cup (128 grams) peanut butter***
- **½ cup (112 grams) vegetable oil**
- **3 large eggs (150 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **2¼ cups (281 grams) all-purpose flour**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **1½ cups (360 grams) whole buttermilk, room temperature**

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans.
2. In a large bowl, stir together brown sugar, peanut butter, and oil until combined and creamy. Add eggs and vanilla, stirring just until combined.
3. In a medium bowl, sift together flour, baking powder, baking soda, and salt. Gradually add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture, stirring just until combined after each addition. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

**Use regular, smooth, prepackaged peanut butter*

FROSTING Frenzy

WHAT YOU TOP YOUR CAKE WITH IS JUST AS IMPORTANT AS THE CAKE ITSELF. PAIR THESE FIVE FROSTINGS WITH ANY OF OUR CAKE RECIPES.

CHOCOLATE BUTTERCREAM

Makes about 4 cups

Glossy, rich, and velvety smooth to the taste, this is our favorite chocolate frosting. You'll have to restrain yourself from eating the entire bowl.

- **1 cup (227 grams) unsalted butter, softened**
- **1 cup (85 grams) unsweetened cocoa powder**
- **4 cups (480 grams) confectioners' sugar**
- **4 tablespoons (60 grams) heavy whipping cream, room temperature**
- **2 teaspoons (8 grams) vanilla extract**
- **¾ teaspoon (2.25 grams) kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cocoa at low speed until well combined. Gradually add confectioners' sugar, 1 cup (120 grams) at a time, alternately with cream, 1 tablespoon (15 grams) at a time, beating until combined. Increase mixer speed to medium-high. Beat until mixture is smooth, about 1 minute. Add vanilla and salt, beating until combined. Use immediately.

PEANUT BUTTER BUTTERCREAM

Makes about 4 cups

This is the lushest buttercream you'll ever make. Use regular, smooth, prepackaged peanut butter. The natural stuff is separated and has more oil, which will alter the texture of the frosting.

- **¾ cup (170 grams) unsalted butter, softened**
- **½ cup (85 grams) creamy peanut butter***
- **4½ cups (540 grams) confectioners' sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ cup (60 grams) heavy whipping cream, room temperature**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and peanut butter at medium speed until smooth. Reduce mixer speed to low. Gradually add confectioners' sugar and salt, beating until combined. Add cream, beating until a spreadable consistency is reached. Use immediately.

**We used Jif Creamy Peanut Butter*

BROWN SUGAR CARAMEL SWISS MERINGUE BUTTERCREAM

Makes about 3¼ cups

Swiss meringue makes this slightly salty buttercream silkier than regular buttercream, and it's one of the most forgiving frostings to work with. For the ultimate indulgence, couple it with our buttery Yellow Cake and drizzle extra Salted Caramel Sauce over your slice.

- **3 large egg whites (90 grams), room temperature**
- **½ cup (100 grams) granulated sugar**
- **½ cup (110 grams) firmly packed light brown sugar**
- **1½ cups (340 grams) unsalted butter, softened and cubed**
- **Salted Caramel Sauce (recipe follows)**

1. In the bowl of a stand mixer fitted with the whisk attachment, whisk together eggs and sugars by hand. Place mixer bowl over a saucepan of simmering water. Cook, whisking occasionally, until mixture registers 155°F (68°C) to 160°F (71°C) on a candy thermometer.

2. Carefully return bow to stand mixer, and beat at high speed unt l medium-stiff peaks form, about 3 m nutes. Reduce m xer to low speed. Beat until bowl s cool to the touch, about 8 m nutes. Switch to the paddle attachment. With mixer on medium-low speed, add butter, 2 tab espoons (28 grams) at a time, beating until comb ned. Add Salted Carame Sauce, and beat until smooth, about 3 minutes. (If buttercream breaks, beat 2 to 3 minutes more, and the emulsion will come back together.) Use mmediate y, or refrigerate in an airtight container for up to 3 days. If refrigerating, let frosting come to room temperature before us ng

Salted Caramel Sauce

Makes about ½ cup

- **¼ cup (100 grams) granulated sugar**
- **3 tablespoons (42 grams) unsalted butter, softened and cubed**
- **¼ cup (60 grams) heavy whipping cream, room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **1 teaspoon (3 grams) kosher salt**

1. In a med um saucepan, cook sugar over medium heat, stirring occasionally, unt deep amber colored. Carefully add butter, a few pieces at a time, stirring until combined Stirring constantly, slowly drizzle in cream until comb ned. Remove from heat; stir in vanil a and sa t. Let cool completely

VANILLA BUTTERCREAM

Makes about 3¼ cups

This creamy frosting holds its shape beautifully Buttercream is simple in structure but extravagant in taste—butter melts at body temperature, so it literally melts in your mouth

- **5 cups (600 grams) confectioners' sugar, divided**
- **¾ cup (170 grams) unsalted butter, softened**
- **4 tablespoons (60 grams) heavy whipping cream, room temperature and divided**
- **1½ teaspoons (6 grams) vanilla extract**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**

1. In the bowl of a stand mixer fitted w th the paddle attachment, beat 2½ cups (300 grams) confectioners' sugar and butter at low speed unt l combined. Stir in 2 tablespoons (30 grams) cream, vanil a extract, and vanil a bean seeds Gradual y beat in remaining 2½ cups (300 grams) confectioners' sugar and enough remaining cream unt l a smooth and spreadable cons stency is reached. Use immediately

WHIPPED STRAWBERRY FROSTING

Makes about 4 cups

Cream cheese and heavy whipping cream give this frosting its light and airy consistency, which works wonderfully when creating rustic, swoopy designs on your cake. A more effortless frosting design will also keep the strawberry chunks and delicate fluffy texture intact

- **½ cup (5 grams) freeze-dried strawberries**
- **8 ounces (225 grams) cream cheese, softened**
- **⅔ cup (133 grams) granulated sugar, divided**
- **¼ teaspoon kosher salt**
- **½ cup (85 grams) chopped fresh strawberries**
- **1¼ cups (300 grams) heavy whipping cream, chilled**
- **2 tablespoons (30 grams) fresh lemon juice**

1. In the work bowl of a food processor, place freeze-dr ed strawberries; process until powdered. Set aside

2. In the bowl of a stand m xer fitted with the paddle attachment, beat cream cheese, ⅓ cup (66.5 grams) sugar, and salt at medium speed until smooth. Add strawberries and powdered freeze-dried strawberries, and beat unti combined. Transfer to a medium bow ; set aside

3. Clean bowl of stand mixer. Us ng the whisk attachment, beat cream and lemon ju ce at med um speed until foamy Increase mixer speed to medium-h gh. Gradually add rema ning ⅓ cup (66.5 grams) sugar, beating unt l st ff peaks form. Fold ha f of cream mixture into cream cheese mixture. Fold in rema ning cream mixture. Use mmediately

Note: *For best results, make sure your heavy whipping cream is cold*

PRO TIP

Use your cake decorating tools to your advantage. Before us ng metal tools, run them under hot water, and dry them. The heat from the too gently me ts and evens out frosting to create a smooth fin sh.

Frosting LIKE A PRO

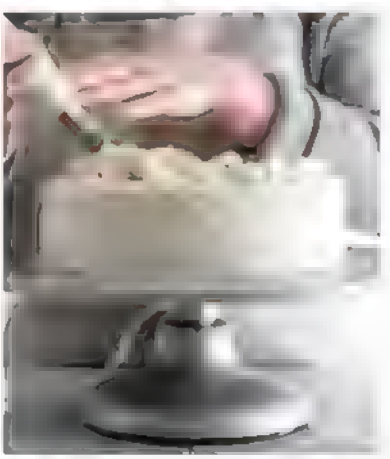
FROM ELEGANT SWOOPS TO GRAPHIC GROOVES, GIVE YOUR CAKE THE FROSTING JOB IT DESERVES. CREATE YOUR DESIGN IMMEDIATELY AFTER ICING THE CAKE WHILE THE FROSTING IS SOFT. FOR MORE CONTROL, INVEST IN A TURNTABLE. TO PREVENT A MESS, TAKE FOUR STRIPS OF PARCHMENT PAPER AND TUCK THEM HALFWAY UNDER AND AROUND THE BOTTOM CAKE LAYER. REMOVE THE PARCHMENT WHEN FINISHED DECORATING.

SMOOTH Apply an even coat on all sides of cake. Place bench scraper on turntable so long edge is vertical against the side of the cake. Slowly turn the table without moving the scraper until surface is smooth, removing excess frosting from edge of scraper as necessary.

SWOOPY Whipped frostings are great for swoopy designs because their texture is lighter. Apply frosting to top of cake with a large metal spoon. Use the back of the spoon to spread frosting down sides, moving spoon in small semi-circle motions to create gentle swoops.

COMBED Because it is malleable, Swiss meringue buttercream works best for this design. Apply a thick, even layer of frosting to cake. Place long edge of decorating comb—we use Wilton's—vertically against side of cake. Gently push comb halfway into frosting, making sure comb does not touch the cake layer underneath. Slowly rotate turntable while holding comb in place.

PIPING Use a variety of piping tips to create different textures and borders over smooth frosting. Push icing tip into empty piping bag. Trim bag so that half of tip is exposed. Fold down top of bag to make a cuff over hand. Use other hand to spoon frosting into bag until it is about two-thirds full. Unfold cuff, and push frosting down to end of bag. Use dominant hand to gently squeeze frosting out while other hand guides and steadies bag.



RUSTIC RIDGES Apply an even coat on all sides of cake. Place offset spatula at a slight diagonal against the side of the cake. Gently pull a line up through the frosting. Create another line next to the first. Repeat. Remove excess frosting from spatula as necessary.

WHEN PIPING LETTERS AND MORE INTRICATE DESIGNS, use a fine tip and practice on a parchment circle the same size as your cake layer first. If you want to easily switch between multiple piping tips without using a new piping bag, get a coupler to attach between the bag and the tip. Before piping, poke holes in the frosting with a wooden pick to sketch out shapes or letters and use the holes as your guide.

call of the ALASKAN WILD

HOW BAKER MANDY DIXON BRINGS THE LAST FRONTIER TO THE FOREFRONT OF THE AMERICAN BAKING SCENE

BY KYLE GRACE MILLS
PHOTOGRAPHY BY STEPHANIE STEELE

AS DAWN TOUCHED THE PEAK OF MT. DENALI, THE FIRST SEARING SOUNDS OF THE IDITAROD DOGSLED TEAMS SLICING THROUGH SNOW AND ICE COULD BE HEARD AT WINTERLAKE LODGE.

They had run through the night, beginning 198 miles away in Anchorage, Alaska, at the ceremonial start of the race, and had now arrived at the Finger Lake checkpoint. Next stop: Rainy Pass, the final milestone before a daunting journey through the looming Alaska Range, where blizzards sweep away trails, the brittle cold of wind cuts through fur and skin alike, and steep gorges threaten to drag entire teams down the slopes. But first, there was a pit stop outside Winterlake Lodge, where rich salmon hand pies, hot coffee, and homemade dog treats awaited man, woman, and man's best friend. This was the last bit of homey comfort before the great trials ahead, and it came from a surprisingly luxurious source: Mandy Dixon, chef of the Alaskan resort Winterlake Lodge.

Luxury may not be the first thing to come to mind when picturing the unforgiving wilderness of Alaska or the tough, self-sufficient individuals who populate it. But the Dixons—Kirsten, Carl, and their daughter Mandy—have transformed the old homestead of Winterlake Lodge into a posh compound complete with six cabins, numerous gardens, a dogsled camp, and a sauna—most of which were erected by Mandy's father. "My father hand-built all the other structures along the lodge, including adding a special 30x30-foot kitchen for my mother," Mandy says. The resort and its surrounding pristine wilderness have lured the likes of outdoorsy jet-setters, adventurous food fanatics, and even Neil Patrick Harris. The foodies have been arriving in droves for Kirsten's world-class and James Beard Award-recognized cuisine and, more recently, for Mandy's desserts.

WINTER LAKE

While Winterlake Lodge represents the ultimate secluded getaway for some—an excuse to unplug and breathe deeply—it's been Mandy's home for over 20 years. "I've spent most of my life without living near roads. The only way in or out was by plane, snowmobile, or dogsled," Mandy recalls. What the lodge lacked in accessibility, it made up for in imported culinary talent Besides learning the tools of the trade from her chef mother, Mandy remembers being "surrounded by professional chefs from all over the world, and with them and my mom, I cooked every day." Her childhood instruction inspired her to continue her culinary education at Le Cordon Bleu and the Culinary Institute of America with a residency with the Thomas Keller Restaurant Group. Soon after completing her schooling, Mandy heeded the siren call of home, her family, and the cuisine she finds intrinsic to who she is.

Alaskan cuisine lacks a straightforward identity. "It has a lot of Asian influence because we're very close to Japan and the Asian continent. We have a lot of Russian foodways because we were once a Russian colony. Then we have food techniques that are holdovers from the Gold Rush era, like sourdough breads. We share the same latitude as the Nordic countries, so we have a touch of their hardy cuisine. So it's a blend of Asian, Russian, Nordic, and uniquely Alaskan [traditions]," Mandy notes. A distinctively Alaskan thread —a shared attitude of resilience—sews together this multicultural food scene. "Whether you live in the city or whether you live out in the bush, all Alaskans are very self-sufficient," Mandy says.

Resilient cuisine may inspire thoughts of MREs and a survivalist's well-stocked canned food pantry, but you have only to take a bite of Mandy's tender Russian Salmon Hand Pies or sweet Cast Iron Sweet Potato Cardamom Bread to understand how inaccurate the comparison is. Rather, Mandy describes her state's culinary tradition as a healthy respect and celebration of what the seemingly inhospitable Alaskan land can yield. "Our food is how we live; we're very seasonal. That's what influences me, to cook and to bake, using everything that we have around us and preserving what I can for the future." With these guiding principles in mind, expect to find Mandy serving up Panna Cotta flavored with the wild roses that grow near the Lodge during summer or a Dark Chocolate Blackberry Tart that can be dressed with either dried or fresh blackberries, depending on the season.

For Mandy, who strives to represent local culinary traditions faithfully, the goal is to match the same excitement in taking your first bite of Alaskan food as in exploring the Alaskan wilds. Whether nestled in the main lodge savoring Mandy's pastry creations or taking a ride with your own personal dogsled team along the famed Iditarod Trail, it's an experience with delicious uncharted territory.

Russian Salmon Hand Pies

Cast-Iron Sweet Potato
Cardamom Bread
page 49

Winterlake Lodge Dog Biscuits

White Russian Bundt

Mandy Dixon's

ALASKAN KITCHEN

TRY YOUR HAND AT MANDY'S CLASSIC ALASKAN RECIPES FROM WINTERLAKE LODGE

RUSSIAN SALMON HAND PIES

Makes 8

In my version of the Russian coulibiac (or pirok), I use brown rice, cabbage, spices, and a little bit of Manchego cheese. I shape these into hand pies for mushers to "grab and go" along the Iditarod Trail. This recipe can be made into a traditional 9-inch pie or in a jumbo muffin pan.

- **2 tablespoons (28 grams) unsalted butter**
- **2 medium yellow onion (120 grams), minced**
- **1 clove garlic (5 grams), minced**
- **¼ head medium green cabbage or 2 cups (200 grams), cored and shredded**
- **½ pound mushrooms (122 grams), cleaned and torn**
- **2 teaspoons chopped fresh thyme**
- **½ teaspoon (1.5 grams) caraway seeds**
- **Salt and ground black pepper, to taste**
- **½ pound (227 grams) Alaskan salmon, skinned and boned**
- **Puff Pastry (recipe follows)**
- **1 cup (150 grams) cooked short-grain brown rice**
- **1 medium hard-cooked egg (102 grams), chopped**
- **½ cup (50 grams) shredded Manchego cheese**
- **½ cup (50 grams) fine bread crumbs**
- **¼ cup (60 grams) heavy whipping cream**
- **1 medium egg (47 grams), beaten**

1. Preheat oven to 375°F (190°C). Butter 8 (4-inch) ring molds with 2-inch sides.
2. In a large sauté pan, melt butter over low heat. Add onion and garlic; sauté until softened, about 7 minutes. Add cabbage, mushrooms, thyme, and caraway. Increase heat to medium; add more butter, if necessary. (Sometimes sprinkle in a bit of water or chicken stock to create a steam and help soften the cabbage.) Cook until cabbage and mushrooms are tender, about 6 minutes. Season with salt and pepper.
3. Poach, bake, grill, or pan-sear the salmon. Each of these techniques offers a little variation in flavor and texture. If you prepare the salmon any way other than poaching, I usually like to rub it with a good-quality olive oil and season with salt and pepper. This prevents the fish from sticking to the pan surface and protects the flesh from drying out before cooking. The salmon can be a little undercooked because it will cook additionally in the pie. Let salmon cool, and flake it into medium chunks.
4. On a lightly floured surface, roll out one sheet of Puff Pastry. Cover remaining sheet with a cloth or plastic wrap so it doesn't dry out. Using a 5-inch round cutter, cut dough into 8 rounds, and place in prepared molds. Place a layer of rice onto pastry. Add chopped egg. Layer with salmon, cheese, bread crumbs, and cabbage mixture. (You can mix them all together if you want, but the layers look nice when you bite into the pie. The sequence of these events doesn't matter as much as your own personal taste. Some people feel very strongly about where the hard-cooked eggs are placed!) Season with salt and pepper. Pour some cream over pies.
5. On a lightly floured surface, roll out remaining sheet of Puff Pastry. Using a 5-inch round cutter, cut dough into 8 rounds. Brush rims of filled pies with a little water, and place rounds on top of each pie. Crimp edges together to seal. (Some people do this with a fork or between two fingers to make a decorative edge. Use any leftover dough to cut out shapes, if desired.) Cut vents in top of dough to release steam. Brush dough with beaten egg.
6. Bake on top rack of oven until pastry is golden brown, 35 to 40 minutes. Serve warm.

PUFF PASTRY

Makes 2 sheets (or enough for 8 hand pies)

- **2 cups (254 grams) bread flour**
- **1 teaspoon (3 grams) kosher salt**
- **1 cup (227 grams) cold unsalted butter, cubed**
- **¼ cup (60 grams) cold water**

1. In a large bowl, sift together flour and salt. Add cold butter, and rub flour and butter between your fingers. Make a well in center of flour mixture; pour in some cold water, mixing until you have a firm, rough dough, adding additional water if needed. Cover and refrigerate for about 20 minutes.
2. Turn out dough onto a lightly floured surface; knead gently. Roll dough into an 18x12-inch rectangle. Fold dough into thirds, like a letter. Turn dough 90 degrees. Roll dough into an 18x12-inch rectangle again. Fold dough into thirds, like a letter, again. Divide dough in half, and wrap in plastic wrap. Refrigerate for at least 20 minutes.

WINTERLAKE LODGE DOG BISCUITS

Makes about 25

Very good dog treats for very good boys. I use Cheddar or provolone cheese, but any semihard or hard cheese is loved and appreciated by our wild (but spoiled) northern sled dogs. If preferred, save your breakfast bacon grease and substitute for the butter.

- **2½ cups (313 grams) all-purpose flour**
- **1 cup (100 grams) shredded Cheddar or provolone cheese**
- **½ cup (120 grams) beef stock**
- **¼ cup (57 grams) unsalted butter, melted**
- **2 medium eggs (94 grams)**

1. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper, and lightly spray with oil.
2. In a medium bowl, stir together flour, cheese, stock, and melted butter. Stir in eggs, and shape dough into a ball. On a lightly floured surface, knead dough until smooth and shiny. Roll dough to ½-inch thickness. Using a bone-shaped cookie cutter, cut dough. Place on prepared pan.
3. Bake for 15 minutes. Turn, and bake until golden brown, about 10 minutes more. Let cool on a wire rack.

CAST-IRON SWEET POTATO CARDAMOM BREAD

Makes 1 (10-inch) loaf

In my recipe, I use bread flour, which helps the dough to rise, and milk, which softens the dough and makes it tender. The sweet potato provides a natural sweetness, but the bread itself isn't too sweet or cloying. This is particularly good if there is some tartness or acid added, so consider adding in chopped fruit or citrus to the mix.

4½ cups (572 grams) bread flour, divided
½ cup (120 grams) warm milk (120°F/49°C to 130°F/54°C)
2 tablespoons plus 1 teaspoon (21 grams) active dry yeast
¾ cup (183 grams) sweet potato purée (see Pro Tip)
¾ cup (170 grams) unsalted butter, softened
4 large eggs (200 grams)
¼ cup (50 grams) granulated sugar
2 tablespoons (6 grams) orange zest
2 teaspoons (6 grams) kosher salt
Cardamom Filling (recipe follows)
1 cup (113 grams) toasted pecans, chopped
Lemon-Vanilla Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, stir together ¾ cup (95 grams) flour, warm milk, and yeast. Let stand until mixture is foamy, about 5 minutes.
2. Add sweet potato purée, butter, eggs, sugar, zest, salt, and remaining 3¾ cups (476 grams) flour, and beat at low speed until combined. Turn out dough onto a heavily floured surface, and knead until smooth and elastic, 4 to 5 minutes. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
3. Grease a 10-inch cast-iron skillet.
4. Turn out dough onto a heavily floured surface, and roll into an 18x10-inch rectangle. Spread Cardamom Filling onto dough, and sprinkle pecans on top of filling, leaving a 1-inch border. Starting at one long side, roll up dough, jelly roll style, pinching seam to seal. Place seam side down. Using a serrated knife, cut roll in half lengthwise. Carefully twist dough pieces around each other, cut sides up, and form into a circle. Place in prepared pan. Wrap pan tightly in plastic wrap, and refrigerate overnight.
5. Uncover, and bring dough to room temperature. Cover, and let rise in a warm, draft-free place (75°F/24°C) for about 30 minutes.
6. Preheat oven to 350°F (180°C).
7. Bake for 25 minutes. Reduce oven temperature to 325°F (170°C), and bake 15 minutes more, covering with foil to prevent excess browning, if necessary. Drizzle bread with Lemon-Vanilla Glaze. Let glaze soak in a bit, and serve warm.

> **PRO TIP**
> Preheat oven to 425°F (220°C). Rub 1 medium sweet potato with canola or grapeseed oil. Prick potato with a fork, and season with sea salt. Wrap potato in foil. Bake until potato is completely soft, about 45 minutes. Let cool. Peel, and purée in the container of a blender. We always bake potatoes rather than boil for more intense flavor.

Cardamom Filling

Makes about 1¼ cups

1 cup (220 grams) firmly packed light brown sugar
¾ cup (170 grams) unsalted butter, softened
1 tablespoon (6 grams) ground cinnamon
1 teaspoon (2 grams) ground cardamom

1. In a medium bowl, stir together all ingredients. Use immediately.

Lemon-Vanilla Glaze

Makes about ½ cup

1 cup (120 grams) confectioners' sugar
1 tablespoon (15 grams) whole milk
1 teaspoon (5 grams) fresh lemon juice
½ teaspoon (2 grams) vanilla extract

1. In a small bowl, stir together all ingredients. Use immediately.

WHITE RUSSIAN BUNDT CAKE

Makes 1 (12-cup) Bundt cake

We enjoy this moist and flavorful coffee cake all winter long, especially on cold mornings by the fire. My family makes a homemade version of coffee liqueur for a fun and easy winter activity, but name brand Kahlúa is wonderful here as well.

1 cup (227 grams) unsalted butter, softened
1½ cups (300 grams) granulated sugar
4 large eggs (200 grams)
2 teaspoons (8 grams) pure vanilla extract
2¼ cups (344 grams) all-purpose flour
1½ teaspoons (7.5 grams) baking powder
1 teaspoon (3 grams) kosher salt
¾ cup (180 grams) heavy whipping cream
¼ cup (60 grams) Kahlúa
Kahlúa Pecan Filling (recipe follows)
Kahlúa Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Grease a 12-cup fluted Bundt pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, whisk together cream and Kahlúa. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cream mixture, beginning and ending with flour mixture, beating just until combined after each addition. Pour half of batter into prepared pan. Sprinkle with Kahlúa Pecan Filling. Top with remaining batter.
4. Bake until cake is firm to the touch, about 1 hour. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely. Drizzle cooled cake with Kahlúa Glaze.

Kahlúa Pecan Filling

Makes about 1 cup

1 cup (113 grams) toasted pecans, chopped
½ cup (110 grams) firmly packed light brown sugar
2 tablespoons (30 grams) Kahlúa
1 tablespoon (5 grams) unsweetened cocoa powder
1 teaspoon (2 grams) ground cinnamon

1. In a medium bowl, stir together all ingredients. Use immediately.

Kahlúa Glaze

Makes about 1 cup

1 cup (120 grams) confectioners' sugar, sifted
2 tablespoons (30 grams) Kahlúa
2 tablespoons (30 grams) heavy whipping cream

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

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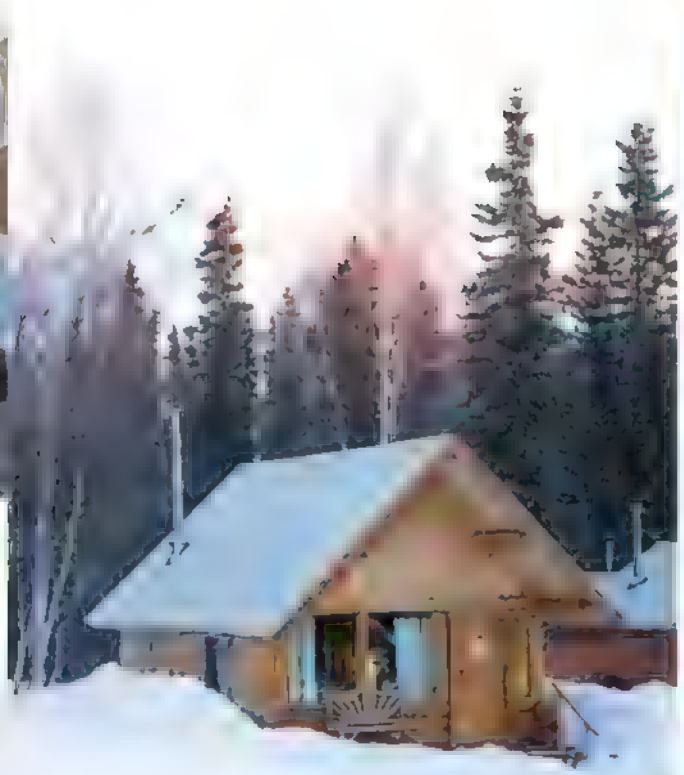


ANCHORAGE AWAY

Mandy's Bakery Picks

For those looking to dip their toes into Alaskan adventure, consider Anchorage your gateway to the charms of the rugged wilderness and a stellar pastry scene. A frequent visitor of Anchorage since childhood, Mandy shows us her top picks, from a European-style pastry emporium to a hybrid dim sum Chinese restaurant and bakery.

CHARLIE'S BAKERY AND CHINESE CUISINE

2729 C St

facebook.com/charliesbakeryandchinesecuisine/

With a noise level that verges on boisterous and a menu that runs the lengthy gamut of traditional dim sum, Charlie's Bakery and Chinese Cuisine has made its name serving sweet and savory Chinese delicacies for decades. Opened in 1999 as a stand-alone bakery, the owner tacked on dim sum to increase business after a stagnant first year. This savvy change led to the incorporation of one of Charlie's most popular menu items: the steamed pork buns. Almost 20 years later, the pork buns still keep lines running out the door, but pastries like the Egg Custard Tarts have earned their own cult following.

Mandy's Pick

"Their pork steamed buns—it's an old family recipe and completely worth the trip there alone."

FIRE ISLAND RUSTIC BAKESHOP

11343 G St
fireislandbread.com

With savory program head baker Carlyle Watt's recent James Beard nod as a semi-finalist for Outstanding Baker, Fire Island has brought some much-deserved attention to the Anchorage baking scene. The locals have been in on the secret since 2009, when the bakery first opened its robin's egg blue storefront and offered a taste of their celebrated bread. Run by a mother-father-daughter team and staffed with expert bakers from all over the country, the bakery's magic is captured by the ever-shifting and culturally diverse menu. Seasonal delights like the Pear Buckwheat Bread and Easter-ready Tsoureki are welcome additions, but Fire Island's daily standards like Alaskan Whole Wheat Sourdough and their traditional baguettes are what put Anchorage on the bread-destination map.

Mandy's Pick

"Their bread is outstanding, particularly the crispy baguettes and sourdoughs. But if you're looking for something on the sweeter side, I think their Peanut Butter Crème Cookies have to be a must-buy."

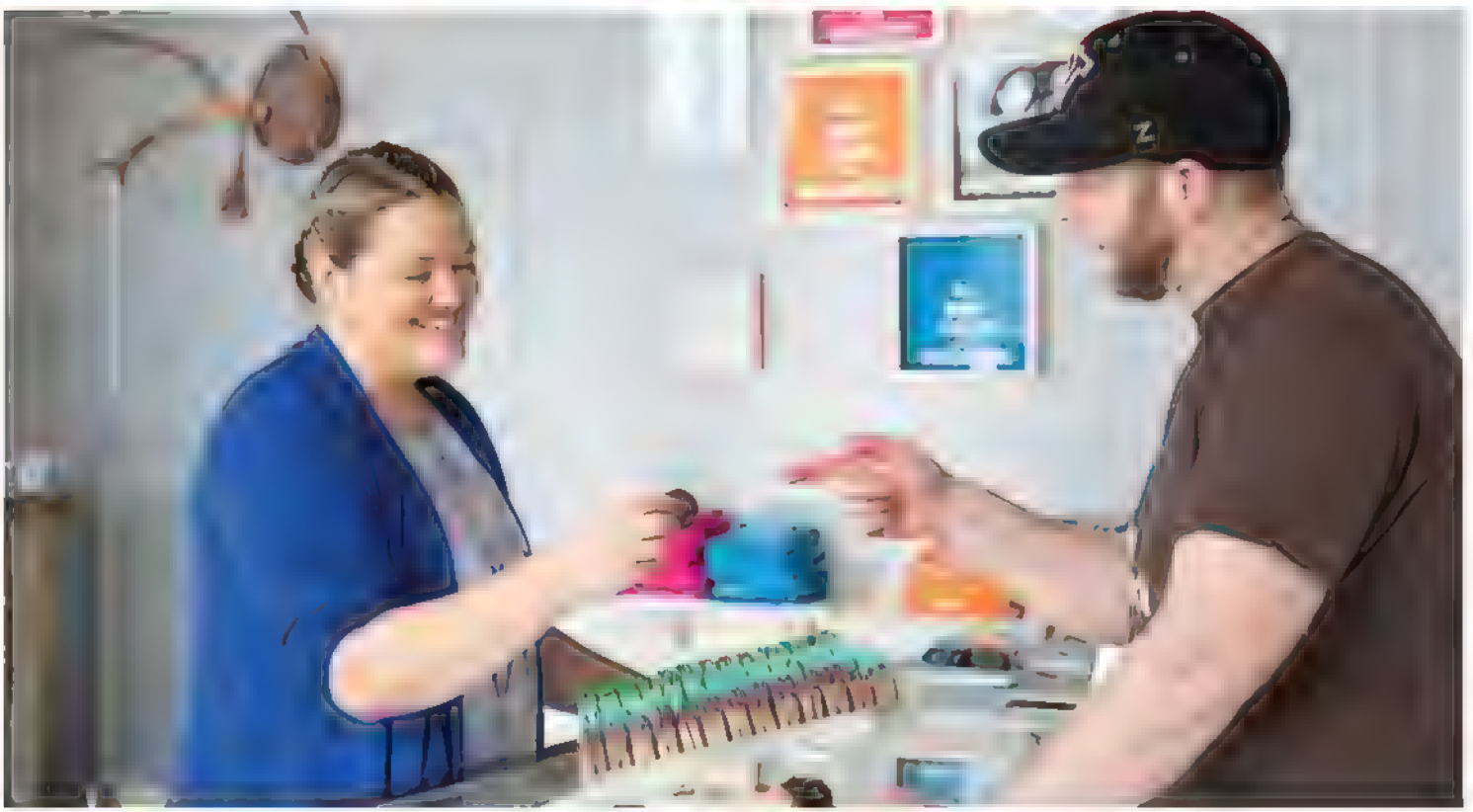
SWEET CARIBOU

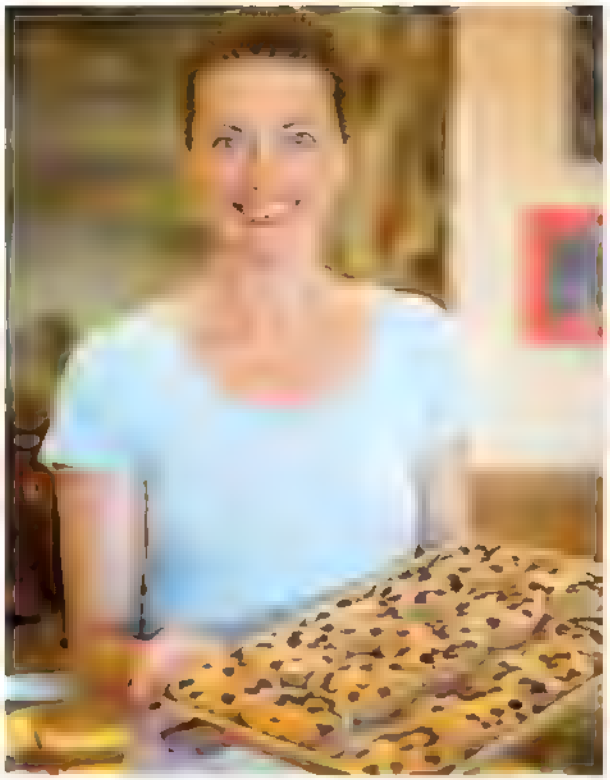
701 W. 36th Ave
sweetcaribou.com

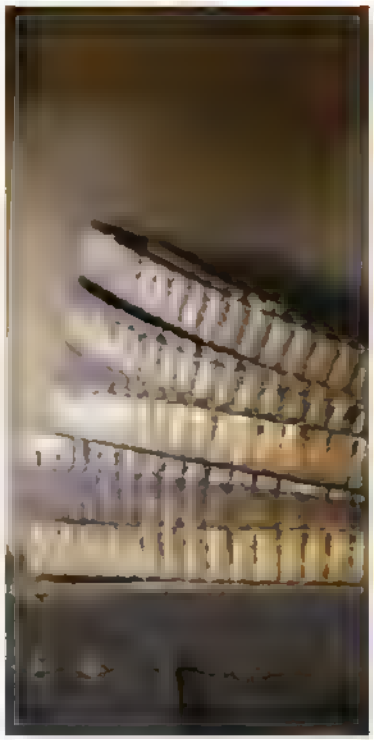
Proudly announcing themselves as purveyors of macarons with "Alaska-sized flavor," this Paris-worthy patisserie got its humble start at the South Anchorage Farmers Market. Shortly after opening its brick-and-mortar location, the bakery received a warm reception from Anchorage locals for its cosmopolitan polish. James Strong, the owner, makes an annual pilgrimage to Paris to keep up with the changing style, look, and technique of French patisserie. And he balances the Parisian influence with a devotion to local Alaskan flavors, with ingredients like fireweed honey and Alaskan blueberries as the backbone of the macaron menu

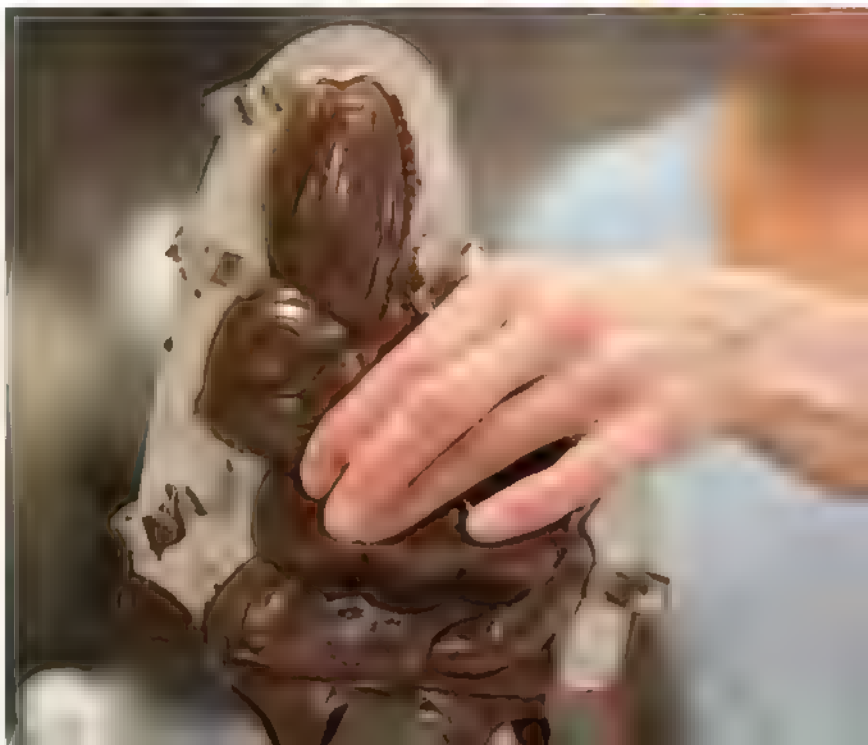
Mandy's Pick

"The macarons are perfection. My favorite is a Fireweed Honey Macaron. Alaska has some of the best honey in the world, and Fireweed Honey is a very light-colored, faintly spiced local honey that brings something special to these cookies."









THE FLYING DUTCHMAN EUROPEAN PASTRY SHOP

2101 Abbott Rd
ravenchocolates.com

A beloved local institution since 1982, the Flying Dutchman specializes in supplying the small but diverse community of Anchorage with Dutch and German-style pastries. This sweet slice of Old-World charm comes courtesy of the original founder and pastry chef, Dutch expat Ben Koper. Trained in the kitchens of the bygone grand hotels of Europe, Ben channeled his 50 years of pastry experience and commitment to high-quality ingredients into the Flying Dutchman. Though Ben has since passed away, his daughter Frieda carries on the legacy, one that is cherished by generations of Alaskan residents. And while this specific brand of nostalgia may not resonate with newcomers, the longstanding, high-quality pastry does.

Mandy's Pick

"While they have a lengthy selection of pastries and cakes, their chocolates can't be beat. We often order them during Easter and Christmas for the Winterlake Lodge because they use antique chocolate molds to create these unique, Old-World chocolates."

Strawberry SUPERNOVA

WE'RE DOUBLING–AND TRIPLING–DOWN ON STRAWBERRY FLAVOR, INCORPORATING THE SWEET-TART BERRY AT EVERY LEVEL OF OUR PRETTY IN PINK BAKED GOODS, FROM COOKIES TO SHORTCAKES TO HAND PIES

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE

Strawberry and Rosemary Shortbread
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Strawberry Shortcakes
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Crispy Strawberry Treats
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Double Berry Hand Pies
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CRISPY STRAWBERRY TREATS

Makes 12

Embrace your inner child with this throwback treat. Faintly pink with homemade Strawberry Marshmallow and studded with the bright, concentrated sweetness of Oven-Dried Strawberries, these chewy, crunchy squares offer a joyful update on a childhood favorite

9 cups (270 grams) crisp rice cereal
Oven-Dried Strawberries (recipe follows)
Strawberry Marshmallow (recipe follows)
3 tablespoons (42 grams) unsalted butter, softened and cubed

1. Spray a 13x9-inch baking dish with cooking spray
2. In a large bowl, stir together cereal and Oven-Dried Strawberries
3. In a medium glass bowl, stir together warm Strawberry Marshmallow and butter until butter is melted and incorporated (Marshmallow can be reheated by microwaving on high in 30-second intervals, stirring between each, if necessary.)
4. Spoon marshmallow mixture over cereal mixture; fold until cereal is well coated. Press into prepared pan with a greased spatula. Let cool completely. Cut into squares. Store in an airtight container at room temperature for up to 4 days

Oven-Dried Strawberries

Makes about 1 cup

4 cups (680 grams) (⅛-inch-thick*) sliced fresh strawberries
2 tablespoons (30 grams) fresh lemon juice

1. Preheat oven to 200°F (93°C). Line 2 rimmed baking sheets with silicone baking mats
2. In a medium bowl, toss together strawberries and lemon juice. Place in a single layer on prepared pans
3. Bake until dry but tacky, 3 to 3½ hours. Let cool completely. Cover and refrigerate for up to 1 week

**We used a mandoline for thin slices.*

Strawberry Marshmallow

Makes 12

¾ cup (160 grams) water, divided
2 (0.25-ounce) envelopes (14 grams) unflavored gelatin
1¼ cups (250 grams) granulated sugar
⅔ cup (226 grams) light corn syrup
1½ cups (24 grams) freeze-dried strawberries, powdered (see Pro Tip)
½ cup (60 grams) confectioners' sugar
¼ cup (32 grams) cornstarch

1. Line a 9-inch square baking pan with parchment paper, and spray with cooking spray. Generously dust with confectioners' sugar.*
2. In the bowl of a stand mixer fitted with the whisk attachment, stir together ⅓ cup (80 grams) water and gelatin; let stand until softened, about 10 minutes.
3. In a large saucepan, combine granulated sugar, corn syrup, and remaining ⅓ cup (80 grams) water. Cook over medium-high heat until sugar is dissolved and a candy thermometer registers 240°F (116°C), about 6 minutes.
4. With mixer on low speed, slowly drizzle hot sugar mixture into gelatin mixture, beating just until combined. Increase mixer speed to medium, and beat until mixture begins to thicken, about 1 minute. Increase mixer speed to high, and beat until mixture turns very thick, white, and fluffy, about 10 minutes. Beat in freeze-dried strawberries. Spoon marshmallow mixture into prepared pan.
5. In a medium bowl, sift together confectioners' sugar and cornstarch. Dust top of marshmallow mixture with confectioners' sugar mixture, and flatten with hands. Let set for at least 2 hours or overnight. Cut into pieces with a wet knife, and toss in confectioners' sugar mixture. Store in an airtight container for up to 2 weeks.

**If using Strawberry Marshmallow in Crispy Strawberry Treats or Chocolate-Covered Ginger Cookies, this step is not necessary. Make the Strawberry Marshmallow recipe to the point of placing in a pan, and use it in the desired recipe instead.*

PRO TIP
To make powdered freeze-dried strawberries, place freeze-dried strawberries in the bowl of a food processor. Pulse until reduced to a powder.

DOUBLE BERRY HAND PIES

Makes about 8

Juicy hand pies bursting with a double berry filling are held together with a strawberry-scented pie dough.

Strawberry Pie Dough (recipe follows)
1 cup (152 grams) quartered fresh strawberries
¾ cup (128 grams) fresh blueberries
2 tablespoons (28 grams) firmly packed light brown sugar
2 tablespoons (16 grams) all-purpose flour
1 teaspoon (1 gram) lemon zest
1 tablespoon (15 grams) fresh lemon juice
1 teaspoon chopped fresh thyme
¼ teaspoon kosher salt
1 large egg (50 grams)
1 tablespoon (15 grams) water
2 tablespoons (24 grams) turbinado sugar
Strawberry Balsamic Reduction (recipe follows)

1. Line 2 baking sheets with parchment paper.
2. Roll half of Strawberry Pie Dough to ⅛-inch thickness. Using a 4½-inch round cutter, cut dough, rerolling scraps only once. Repeat with remaining Strawberry Pie Dough. Place rounds between sheets of parchment paper, and refrigerate for 5 to 7 minutes.
3. In a medium bowl, stir together strawberries, blueberries, brown sugar, flour, lemon zest and juice, thyme, and salt. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush edges of dough with egg wash. Place 1½ tablespoons strawberry mixture in center of half of rounds. Top with remaining rounds, and press edges with a fork to seal. Place on prepared pans, and freeze for 15 minutes.
4. Preheat oven to 375°F (190°C).
5. Brush frozen hand pies with egg wash, and sprinkle with turbinado sugar. Cut small vents in top of dough to release steam.
6. Bake until golden brown, about 20 minutes. Drizzle with Strawberry Balsamic Reduction. Serve warm.

Strawberry Pie Dough

Makes dough for 8 hand pies

2½ cups (313 grams) all-purpose flour
½ cup (8 grams) freeze-dried strawberries
1 tablespoon (2 grams) fresh thyme leaves

1 teaspoon (3 grams) kosher salt
1 teaspoon (4 grams) granulated sugar
1 cup (227 grams) cold unsalted butter, cubed
4 to 8 tablespoons (60 to 120 grams) ice water

1. In the work bowl of a food processor, p ace flour, freeze-dried strawberries, thyme, sa t, and sugar; process until well combined. Add cold butter, and pulse until mixture is crumbly W th processor running, add ice water, 1 tab espoon (15 grams) at a time, just unt. dough comes together. Turn out dough onto a l ghtly floured surface, and d v'de in ha f. Shape each ha f into a disk, and wrap in plastic wrap. Refrigerate for at east 2 hours

Strawberry Balsamic Reduction

Makes about 1 cup

¼ cup (80 grams) white balsamic vinegar
1¼ cups (202 grams) quartered fresh strawberries
2 tablespoons (28 grams) firmly packed light brown sugar
¼ teaspoon kosher salt
¼ teaspoon lemon zest

1. In a smal saucepan, bring vinegar to a boi over medium heat. Reduce heat to low; simmer until s ghtly thickened, 2 to 4 minutes. Stir in strawberries, brown sugar, salt, and zest Increase heat to medium, and bring to a boil. Reduce heat to ow; s mmer until strawberr es have released their ju'ces and softened, about 5 minutes
2. Using the back of a wooden spoon, crush strawberries against s.des of pan. Cont'nue simmer ng until sauce has th ckened sl ghtly. Remove from heat, and transfer to the container of a blender; purée unt l smooth. Let cool completely. Refrigerate in an a rt ght container for up to 6 days

STRAWBERRY AND ROSEMARY SHORTBREAD

Makes 8 to 10 servings

This herbal, crumbly shortbread turns a blush pink with a final dusting of Strawberry Sugar.

1 cup (227 grams) unsalted butter, softened
½ cup (100 grams) granulated sugar
1½ cups (188 grams) all-purpose flour
½ cup (64 grams) cornstarch
⅛ cup (5 grams) freeze-dried strawberries, powdered (see Pro Tip on page 63)
½ teaspoon (1.5 grams) kosher salt
1 tablespoon (2 grams) chopped fresh rosemary
¼ cup (49 grams) diced fresh strawberries
Garnish: Strawberry Sugar (recipe follows)

1. Preheat oven to 350°F (180°C) Butter end flour a 9-inch square baking d.sh.
2. In the bowl of a stand mixer fitted w th the padd e attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape s des of bowl
3. In a medium bowl, sift together flour, cornstarch, freeze-dried strawberr es, and sa t Stir in rosemary. W th m xer on low speed, gradually add flour m xture to butter mixture, beating unt almost combined. Add fresh strawberries, beating until comb ned
4. Turn out dough onto a heav y floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Press dough into prepared pan
5. Bake until l ghtly go den, 30 to 35 m nutes Let cool completely on a w re rack. Sprink e with Strawberry Sugar, f des red.

Strawberry Sugar

Makes about ½ cup

½ cup (8 grams) freeze-dried strawberries
⅛ cup (67 grams) granulated sugar

1. In the work bowl of a food processor, p lace freeze-dried strawberries and sugar; process until a fine pink sugar forms, about 2 minutes.

STRAWBERRY POPPY SEED BUNS

Makes 12

Triple your berry intake in the morning with these richly frosted buns. Slathered with Strawberry Cream Cheese Frosting and packed with poppy seeds and Strawberry Cream Cheese, these are the splurge that you—and your strawberries—deserve.

4 cups (508 grams) bread flour
2 tablespoons (24 grams) granulated sugar
2¼ teaspoons (4.5 grams) instant yeast
2 teaspoons (6 grams) poppy seeds
1 teaspoon (3 grams) kosher salt
1¼ cups (300 grams) warm whole milk (120°F/49°C to 125°F/52°C)
¼ cup (57 grams) unsalted butter, melted
1 large egg (50 grams)
½ recipe Strawberry Cream Cheese (recipe follows)
½ cup (76 grams) unsalted butter, softened
Strawberry Cardamom Sugar (recipe follows)
Strawberry Cream Cheese Frosting (recipe follows)

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, sugar, yeast, poppy seeds, and salt.
2. In a large measuring cup, stir together warm milk and melted butter. With mixer on low speed, gradually add milk mixture and egg to flour mixture, beating until a soft dough forms, stopping to scrape sides of bowl, if necessary. Increase mixer speed to medium, and beat until smooth and elastic, about 7 minutes.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. On a lightly floured surface, roll dough into a 14x10-inch rectangle. Spread Strawberry Cream Cheese onto dough. Fold dough into thirds, like a letter. Cover with plastic wrap, and let rest for 10 minutes.
5. Butter and flour a 13x9-inch baking pan.
6. On a lightly floured surface, roll dough into a 14x10-inch rectangle. Spread butter onto dough, leaving a ½-inch border on one long side. Sprinkle with Strawberry Cardamom Sugar. Starting with one long side, roll dough into a log, pinching seam to seal. Trim ends. Slice into 12 rolls. Place in prepared pan. Let rise in a warm, draft-free place (75°F/24°C) until puffed, about 45 minutes.
7. Preheat oven to 375°F (190°C).
8. Bake until golden brown and puffed, 25 to 30 minutes. Let cool on a wire rack. Drizzle with Strawberry Cream Cheese Frosting. Serve warm.

Strawberry Cream Cheese

Makes about 1 cup

8 ounces (225 grams) cream cheese, softened
½ cup (8 grams) freeze-dried strawberries, powdered (see Pro Tip on page 63)
½ cup (73 grams) diced fresh strawberries

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, freeze-dried strawberries, and fresh strawberries at medium-low speed until well combined. Refrigerate in an airtight container for up to 4 days.

Strawberry Cardamom Sugar

Makes about 1 cup

¾ cup (150 grams) granulated sugar
½ cup (5 grams) freeze-dried strawberries
1 teaspoon (2 grams) ground cardamom
1 teaspoon (1 gram) lemon zest

1. In the work bowl of a food processor, place all ingredients; process until well combined. Store in an airtight container at room temperature for up to 1 week.

Strawberry Cream Cheese Frosting

Makes about 1 cup

4 ounces (115 grams) cream cheese, softened
1½ tablespoons (21 grams) unsalted butter, softened
1½ cups (180 grams) confectioners' sugar
¼ cup (4 grams) freeze-dried strawberries, powdered (see Pro Tip on page 63)
2 to 3 tablespoons (30 to 45 grams) whole milk

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy. With mixer on low speed, gradually add confectioners' sugar and freeze-dried strawberries, beating until combined. Add milk, 1 tablespoon (15 grams) at a time, beating until desired consistency is reached. Use immediately.

CRÈME FRAÎCHE STRAWBERRY SWIRL CHEESECAKE

Makes 1 (9-inch) cake

This jam-dotted cheesecake receives its creamy texture from a trio of cream cheese, goat cheese, and crème fraîche

- **24 ounces (680 grams) cream cheese, room temperature**
- **⅔ cup (133 grams) granulated sugar**
- **¼ cup (56 grams) goat cheese, room temperature**
- **2 tablespoons (16 grams) all-purpose flour**
- **2 teaspoons (8 grams) vanilla extract**
- **⅔ cup (160 grams) crème fraîche, room temperature**
- **2 large eggs (100 grams), room temperature**
- **1 large egg yolk (19 grams), room temperature**
- **Strawberry Graham Cracker Crust (recipe follows)**
- **⅓ cup (107 grams) Quick Black Pepper Strawberry Jam (recipe follows)**

1. Preheat oven to 325°F (170°C)
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, sugar, goat cheese, flour, and vanilla at medium speed until well combined. Beat in crème fraîche. With mixer on low speed, add eggs and egg yolk, one at a time, beating just until combined after each addition. Pour cream cheese mixture into prepared Strawberry Graham Cracker Crust. Drop Quick Black Pepper Strawberry Jam by teaspoonfuls over cream cheese mixture. Using a knife, swirl several times to create a marble effect.
3. Bake until edges are set and center is still slightly jiggly, 35 to 40 minutes. Let cool completely in pan. Run a knife around edges of pan to loosen cake. Remove from pan. Refrigerate until set, at least 4 hours or overnight. Refrigerate for up to 5 days.

Strawberry Graham Cracker Crust

Makes 1 (9-inch) crust

- **⅔ cup (87 grams) graham cracker crumbs**
- **¼ cup (4 grams) freeze-dried strawberries, powdered (see Pro Tip on page 63)**
- **2 tablespoons (24 grams) granulated sugar**
- **2 tablespoons (28 grams) unsalted butter, melted**

1. Preheat oven to 325°F (170°C).
2. In a medium bowl, stir together all ingredients. Firmly press mixture into bottom of a 9-inch springform pan.
3. Bake for 10 minutes. Let cool completely. Use immediately.

Quick Black Pepper Strawberry Jam

Makes 2 cups

- **1 pound (455 grams) fresh strawberries, hulled and chopped**
- **1¼ cups (250 grams) granulated sugar**
- **3 tablespoons (45 grams) fresh lemon juice**
- **½ teaspoon (1 gram) ground black pepper**
- **¼ teaspoon kosher salt**

1. In a medium saucepan, bring all ingredients to a boil over medium-high heat. Cook for 5 minutes, stirring frequently. Reduce heat to medium-low; cook, stirring frequently and mashing berries with a potato masher, until mixture thickens, 20 to 45 minutes. Remove from heat, and let cool for 30 minutes before transferring to a glass jar. Jam will keep refrigerated for up to 2 weeks.

STRAWBERRY SHORTCAKES

Makes 8

We pump up the strawberry flavor in this shortcake by stirring in fresh and freeze-dried berries into the sweet biscuit dough and the tangy whipped Greek yogurt

- **1½ cups (187.5 grams) self-rising flour**
- **⅛ cup (50 grams) yellow cornmeal**
- **2 tablespoons (24 grams) granulated sugar**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¼ teaspoon ground black pepper**
- **6 tablespoons (84 grams) cold unsalted butter, cubed**
- **½ cup (73 grams) diced fresh strawberries**
- **¾ cup (180 grams) whole buttermilk, plus more for brushing**
- **Strawberry Whipped Greek Yogurt (recipe follows)**
- **Strawberry Coulis (recipe follows)**

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together flour, cornmeal, sugar, salt, and pepper. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in strawberries. Stir in buttermilk just until flour is moistened.
3. On a lightly floured surface, roll dough to 1-inch thickness. Using a 2-inch round cutter, cut dough, rerolling scraps only once. (When cutting biscuits, push the cutter into dough using a straight up-and-down motion. Do not twist cutter.) Place on prepared pan. Brush top of shortcakes with buttermilk.
4. Bake until golden, 12 to 15 minutes. Let cool completely. Cut shortcakes in half horizontally. Spoon 3 to 4 tablespoons Strawberry Whipped Greek Yogurt onto bottom half of shortcakes. Top with about 2 tablespoons Strawberry Coulis. Cover with top half of shortcakes. Serve immediately.

Strawberry Whipped Greek Yogurt

Makes about 4 cups

- **1 cup (240 grams) whole-milk plain Greek yogurt**
- **¾ cup (180 grams) heavy whipping cream**
- **¼ cup (4 grams) freeze-dried strawberries, powdered (see Pro Tip on page 63)**
- **3 tablespoons (63 grams) honey**
- **¼ teaspoon kosher salt**
- **¼ teaspoon (1 gram) rose water**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at low speed until well combined and slightly thickened. Increase mixer speed to high, and beat until thick and stiff, about 5 minutes. Use immediately, or refrigerate for up to 2 days.

Strawberry Coulis

Makes about 1 cup

- **2 cups (270 grams) hulled and halved fresh strawberries**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **2 tablespoons (30 grams) fresh lemon juice**
- **2 tablespoons (30 grams) water**
- **1 teaspoon (3 grams) cornstarch**
- **½ cup (76 grams) quartered fresh strawberries**

1. In a small saucepan, bring halved strawberries, brown sugar, and lemon juice to a simmer over medium heat. Reduce heat to low; cover and cook for 15 minutes, stirring and mashing any larger strawberry pieces.
2. In a small bowl, stir together 2 tablespoons (30 grams) water and cornstarch. Add cornstarch mixture to hot strawberry mixture, and bring to a simmer; cook until thickened. Remove from heat, and stir in quartered strawberries. Let cool completely. Refrigerate in an airtight container for up to 1 week.

CHOCOLATE-COVERED GINGER COOKIES WITH STRAWBERRY MARSHMALLOW

Makes 12

The retro Nabisco Mallomars, now in millennial pink. Our berry-packed rendition pairs a spicy Strawberry Gingersnap cookie base with a fluffy, chocolate-capped peak of Strawberry Marshmallow.

Strawberry Marshmallow (recipe on page 63)
12 Strawberry Gingersnaps (recipe follows)
10 ounces (300 grams) dark chocolate melting wafers

1. Place a wire rack on a rimmed baking sheet.
2. Spoon Strawberry Marshmallow into a pastry bag fitted with a Wilton #2A round piping tip. Using even pressure, pipe a "kiss" shape onto each Strawberry Gingersnap. Let marshmallow set, about 20 minutes.
3. In a medium microwave-safe bowl, microwave chocolate wafers on high in 30-second intervals, stirring between each, until melted and smooth. Dip marshmallow-topped gingersnaps in melted chocolate, and place on prepared rack. (Melted chocolate can also be spooned over marshmallow if bowl is too shallow for dipping.) Let chocolate set. Store in an airtight container at room temperature for up to 5 days.

Strawberry Gingersnaps

Makes about 60

1 cup (227 grams) unsalted butter, softened
1¼ cups (267 grams) granulated sugar
1 large egg (50 grams), room temperature
1 large egg yolk (19 grams), room temperature
½ teaspoon (2 grams) vanilla extract
⅓ cup (113 grams) molasses
3 cups (375 grams) all-purpose flour
½ cup (8 grams) freeze-dried strawberries, powdered (see Pro Tip on page 63)
2½ teaspoons (12.5 grams) baking soda
2½ teaspoons (5 grams) ground cinnamon
2½ teaspoons (5 grams) ground ginger
¾ teaspoon (2.25 grams) kosher salt
¼ teaspoon ground black pepper
½ cup (48 grams) chopped Candied Strawberries (recipe follows)
¼ cup (43 grams) diced crystallized ginger

1. In the bowl of stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, egg yolk, and vanilla, beating just until combined. Beat in molasses.
2. In a medium bowl, whisk together flour, freeze-dried strawberries, baking soda, cinnamon, ground ginger, salt, and pepper. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Add chopped Candied Strawberries and crystallized ginger, beating until combined.
3. On a heavily floured surface, divide dough in half. Shape each half into a log about 2 inches in diameter. Wrap tightly in plastic wrap, and freeze until firm, at least 1 hour.
4. Preheat oven to 325°F (170°C). Line 3 baking sheets with parchment paper.
5. Working with one log at a time, slice into ¼-inch-thick slices. Place on prepared pans
6. Bake until edges are browned, 10 to 14 minutes. Let cool completely.

Candied Strawberries

Makes 1 cup

1 cup (200 grams) granulated sugar
½ cup (120 grams) water
½ cup (120 grams) fresh lemon juice
4 cups (680 grams) (¼-inch-thick*) sliced fresh strawberries

1. In a small saucepan, bring sugar, ½ cup (120 grams) water, and lemon juice to a boil over medium heat; cook until sugar is dissolved. Remove from heat, and let cool completely
2. Preheat oven to 200°F (93°C). Line 2 rimmed baking sheets with silicone baking mats.
3. In a medium bowl, toss together strawberries and sugar mixture. Strain strawberries through a fine-mesh sieve. Place in a single layer on prepared pans. Gently pat strawberries with a paper towel to remove excess liquid.
4. Bake until dry but tacky, 2½ to 3 hours. Let cool completely. Cover and refrigerate for up to 1 week.

**We used a mandoline to slice*

...more ways with

STRAWBERRY CREAM CHEESE

Use It Again: Try as a bagel schmear or the base for cream cheese-swirled brownies

OVEN-DRIED STRAWBERRIES

Use It Again: Stir into granola and homemade breakfast bars

STRAWBERRY MARSHMALLOW

Use It Again: Pack into your next s'mores or add to hot chocolate

QUICK BLACK PEPPER STRAWBERRY JAM

Use It Again: Introduce it into your PB&J or jammy pull-apart bread

STRAWBERRY BALSAMIC REDUCTION

Use It Again: Drizzle on a brie en croûte or top off a scoop of ice cream

STRAWBERRIES

HERE ARE 10 OTHER WAYS TO USE OUR STRAWBERRY-SATURATED RECIPES

STRAWBERRY SUGAR

Use It Again: Sprinkle on cinnamon toast or roll your sugar cookies in it before baking

CANDIED STRAWBERRIES

Use It Again: Garnish the top of a loaf cake or scone with these shiny strawberry slivers

STRAWBERRY WHIPPED GREEK YOGURT

Use It Again: Spoon onto waffles or warm, berry-packed pie

STRAWBERRY COULIS

Use It Again: Top your Pavlova (recipe on page 109) or panna cotta

STRAWBERRY CREAM CHEESE FROSTING

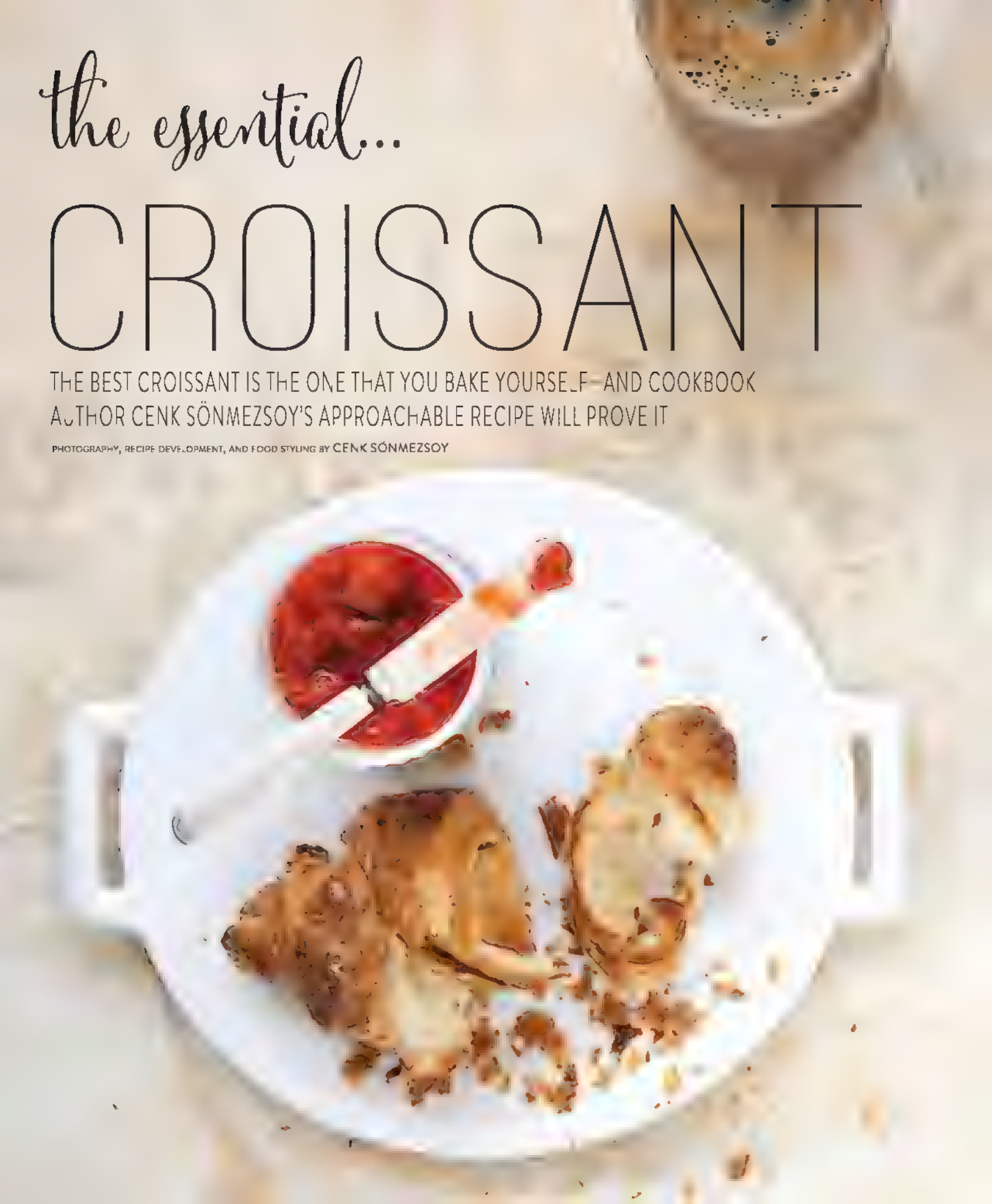
Use It Again: Fill your next whoopie pie or sandwich cookie

the essential...

CROISSANT

THE BEST CROISSANT IS THE ONE THAT YOU BAKE YOURSELF—AND COOKBOOK AUTHOR CENK SÖNMEZSOY'S APPROACHABLE RECIPE WILL PROVE IT

PHOTOGRAPHY, RECIPE DEVELOPMENT, AND FOOD STYLING BY CENK SÖNMEZSOY



On my first trip to Paris, the city's croissants were at the top of my ambitious list of things to taste. They were as flaky, tender, and rich with butter as I had imagined them to be, but the striking revelation I was hoping for didn't happen. How could it be that I—a novice home baker who had made a dozen batches in his life up to that point—would choose my homemade croissants over the ones made by the savants of Paris? The answer was clear to me: The croissant that makes you feel weak in the knees will always be the one that comes fresh from your oven.

If I can master this pastry, so can you. All you need is a reliable recipe that works at home and produces consistent results. My croissant recipe includes every tip and trick I know so that even the most inexperienced home baker will have a smooth baking experience. Use the freshest and best quality of ingredients you can get, follow the steps carefully, be fearless and patient, and I promise you will have croissants that are crisp and flaky on the outside and light and airy on the inside

The final test of patience is waiting for the croissants to cool down after you take them out of the oven. Pick one, pull it apart, and take a big bite. If you're covered in buttery flakes and don't even care, you've done it

CROISSANTS

Recipe adapted from *The Artful Baker: Extraordinary Desserts From an Obsessive Home Baker* by Cenk Sonmezsoy (Abrams, 2017)
Makes 8

A croissant is the beautiful fusion of a puff pastry and bread. The dough has milk and yeast in it, which increase the rise and richness. The lamination process gives this pastry its signature flaky layers

4 cups (500 grams) all-purpose flour
3 tablespoons (36 grams) granulated sugar
3¼ teaspoons (10 grams) instant yeast
2 teaspoons (16 grams) plus ¼ teaspoon fine sea salt, divided
1¼ cups (300 grams) plus 1 tablespoon (15 grams) whole milk, room temperature and divided
5 tablespoons (70 grams) unsalted butter, melted and cooled
Butter Block (recipe follows)
1 large egg (50 grams)

1. In a large bowl, stir together flour, sugar, yeast, and 2 teaspoons (16 grams) salt. Add 1¼ cups (300 grams) milk and melted butter, stirring until flour is completely absorbed. Turn out mixture onto an unfloured surface, and knead until a rough, slightly sticky dough forms, about 4 minutes. (Avoid adding more flour; the dough will become easier to handle as you knead.) Shape dough into a ball. Wrap in plastic wrap, and let rest at room temperature until dough puffs up slightly, about 45 minutes.

2. Place dough in a generously buttered medium bowl, turning to coat with butter completely. Cover tightly with plastic wrap, and refrigerate overnight.

3. Turn out dough onto a lightly floured surface, and roughly shape into a small rectangle with your hands. Lightly flour dough, and roll into a 15¾x9-inch rectangle, about ⅜ inch thick. Gently stretch out rounded corners occasionally to make a neat rectangle, taking care not to tear dough. Place dough on a baking sheet lined with parchment paper. Cover with plastic wrap, and freeze for 10 minutes.

4. For the first turn, place chilled dough on a lightly floured surface with one short side facing you. Unfold chilled butter envelope, peel away parchment, and center Butter Block on dough. Fold top and bottom sides of dough over Butter Block so ends meet in middle. Pinch seam closed. Pinch closed right and left open sides of dough to fully enclose Butter Block in a neatly sealed square.

5. Turn dough 90 degrees so that sealed center seam is perpendicular to you. Working from center outward on both sides, roll dough into a 15¾x9½-inch rectangle, about ⅝ inch thick. Lightly flour work surface and dough as needed, brushing off excess flour between turns.

6. Fold top third of dough down over center, and fold bottom third of dough up over top to make a 9½x6-inch rectangle. Transfer dough to a baking sheet lined with parchment paper, and cover tightly with plastic wrap. Refrigerate for 1 hour, and then freeze for 20 minutes. If your kitchen is cool (68°F/20°C or under), you can forgo the resting stage in the freezer and continue with the next turn after refrigerating the dough for 1 hour.

7. For the second turn, repeat steps 5 through 6.

8. For the final turn, place dough on work surface with one short side facing you, and roll into a 15¾x9½-inch rectangle. This time, fold top and bottom sides of dough almost to center, leaving about a ¾-inch gap in middle. Fold bottom up over top as if you were closing a book. You should have a 9½x4-inch rectangle. Return dough to lined baking sheet, and cover tightly with plastic wrap. Refrigerate for 1 hour, and then freeze for 20 minutes.

9. Place dough on work surface with one long side facing you. Roll dough into a 20½x9¾-inch rectangle, about ½ inch thick, lightly flouring work surface and dough as needed. Trim dough into a neat 20x9½-inch rectangle.

10. Using the tip of a paring knife, mark top edge of dough every 5 inches. Starting 2½ inches from left, mark bottom edge of dough every 5 inches. Position a ruler to connect top left corner with first mark on bottom, and cut dough along that line. Pivot ruler to connect end of bottom cut with next mark along top, and cut dough along that line. Continue to pivot and connect each ending point to next point on opposite side of dough, making 8 cuts in all. Place two smaller end pieces with their straight edges together, and pinch seams together to make a triangle matching the others. Turn over, and pinch seam on reverse to seal pieces together. You will now have 8 matching triangles. Transfer triangles to lined baking sheet, and cover tightly with plastic wrap. Freeze until firm, about 15 minutes. Line a baking sheet with parchment paper.

11. Place a partially frozen triangle on a lightly floured surface with base facing you. Roll to lengthen triangle until it is 12½ inches long and about ¼ inch thick. Fold corners of base upward and inward about 1 inch. Roll triangle from base to last 1½ inches of tip. While holding dough in place with one hand, stretch tip of dough slightly with your other hand to reach it up and tuck it under front of roll. (Roll dough up tightly so that it does not fall apart.) Repeat with remaining triangles, arranging them, tucked ends down, 2 inches apart on prepared pan. Cover loosely with plastic wrap, and let rise at room temperature until 1½ times their volume, 2½ to 3 hours, and then freeze for 20 minutes.

12. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.

13. Arrange half of partially frozen croissants 4 inches apart on prepared pan. Keep remaining croissants in refrigerator.

14. In a small bowl, whisk together egg, remaining 1 tablespoon (15 grams) milk, and remaining ⅛ teaspoon salt with a fork until frothy. Using a pastry brush, gently apply a thin coating of egg wash onto croissants, taking care not to deflate them.

15. Bake until tops are golden brown, 35 to 40 minutes. Let cool on a wire rack for 15 minutes. Repeat with remaining croissants. Serve warm. The croissants are best shortly after they are made, but they will keep wrapped tightly in plastic wrap at room temperature for up to 24 hours. Reheat in a 350°F (180°C) oven until warmed through, about 8 minutes.

Butter Block

Makes 1 (8-inch) square

1½ cups (340 grams) cold unsalted butter, cubed
¼ cup (31 grams) all-purpose flour

1. Cut a 20-inch-long sheet of parchment paper. Fold parchment in half lengthwise, and then fold over the three open sides to create an 8-inch square envelope.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and flour at medium speed until combined, about 1 minute.

3. Unfold envelope, and scrape butter mixture into center of square. Using an offset spatula, spread butter mixture onto square, leaving a ½-inch border on all sides. Fold envelope, creasing it firmly, and turn it so open sides are secured. Roll butter mixture from center to edges to create an 8-inch even slab, about ¼ inch thick. Transfer wrapped Butter Block to a baking sheet, and refrigerate until firm enough to leave just a slight indentation when you press your finger into it, about 20 minutes.

Make It Ahead

You can break this recipe down over a three-day period to work at a more relaxed pace.

Day 1: Make the dough (10 minutes of active work).

Day 2: Make the Butter Block, laminate the dough, and shape and proof the croissants (1 hour and 15 minutes of active work).

Day 3: Bake the croissants.

To hold and bake later, freeze the formed and risen croissants until solid on Day 2, then individually wrap them in plastic wrap and freeze in a heavy-duty resealable plastic bag for up to 1 month. No need to thaw, though you may need to add a couple of minutes to the baking time.

All About the Butter

WHEN THE CROISSANT BAKES, BUTTER MELTS AND CREATES STEAM, WHICH SEPARATES THE DOUGH INTO LAYERS. HERE'S WHY KEEPING YOUR BUTTER'S FAT CONTENT HIGH AND ITS TEMPERATURE LOW WILL YIELD THE FLAKIEST CROISSANT.

THE MORE FAT, THE BETTER. Always use high-quality, high-fat butter (at least 82 percent). It reduces the risk of cracking during rolling and folding and provides a more even distribution.

IT MUST BE FRESH. To check freshness, I shave a thin layer with the tip of a knife and check the color. If the outside layer is darker than the inside and there is an off smell, it is no longer fresh and may impart a stale flavor in your pastry.

KEEP IT COLD. Throughout the process, butter should be cold but malleable—firm enough so that it doesn't melt, but soft enough to easily roll.

RESTING IS CRUCIAL so the butter can keep the same consistency throughout preparation. My recipe requires a long rest in the refrigerator while the dough relaxes, followed by a short time in the freezer to solidify the butter before each turn.

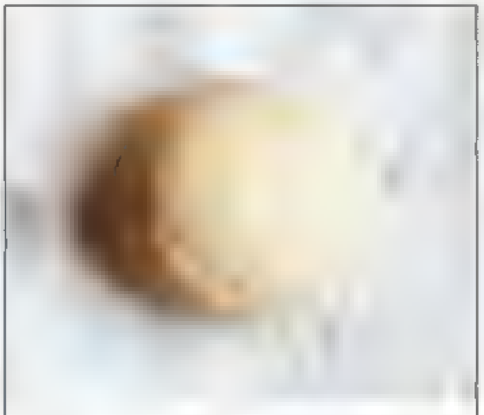
BREAKING IT DOWN

CROISSANTS ARE EASY AS LONG AS YOU FOLLOW EACH STEP THOROUGHLY. TO SIMPLIFY THE PROCESS EVEN MORE, I DEMONSTRATE THE MOST PIVOTAL MOMENTS OF THE RECIPE TO SERVE AS A V SUA_ GUIDE FROM CREATING AND LAMINATING THE DOUGH TO FORMING THAT NOTORIOUS CRESCENT SHAPE.

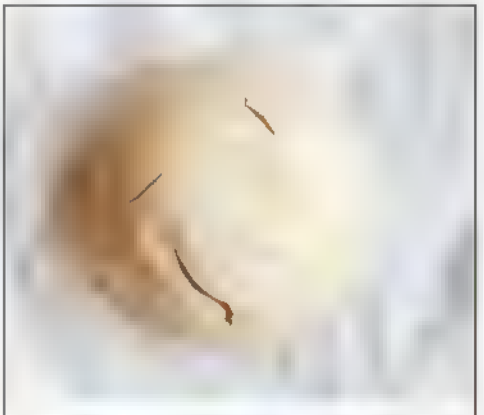
Puff Period

Step 1 of the rec pe requ res a brief rest ng per od d rect y after you create the dough Since th s pastry is leavened by yeast, it needs t me to rise before you can start working with it. Check out how the dough evo ves in texture and size

When dough comes together, it shou d be rough and sl ght y st cky.



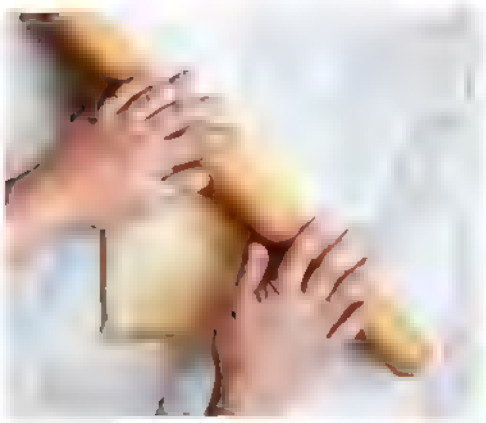
Ball-shaped dough is ready for the first rest ng per od.



After rest ng at room temperature, the dough puffs up sl ghtly

Lamination Station

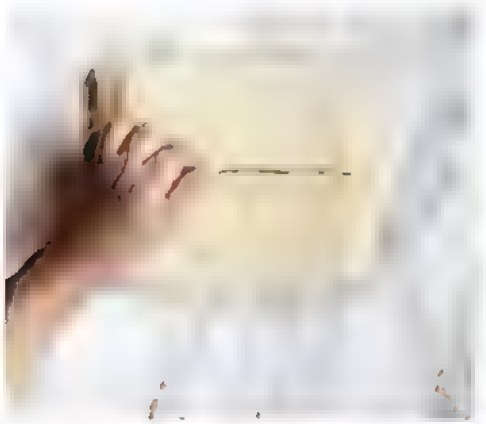
In Steps 4 to 8 of the recipe, laminate the dough by repeatedly rolling and folding it with a slab of butter (a.k.a. a "turn") to create many thin alternating layers. Here, I break down how the first, second, and final turns should look.



Roll out Butter Block in an envelope made from a folded sheet of parchment paper to get an even slab

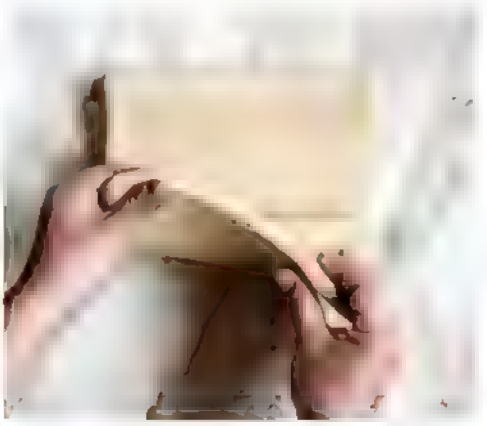
For the first turn, place chilled dough on a lightly floured surface. Place Butter Block in the center of the dough, and fold top of dough over it

Fold bottom of dough over Butter Block so ends meet in middle



Pinch seam closed. Pinch open sides of dough to fully enclose Butter Block in a sealed square

Turn dough 90 degrees so that sealed center seam is perpendicular to you. Roll dough into a 15¾x9½ inch rectangle. Fold top third of rectangle down over center



Fold bottom third of rectangle up over top fold to make another rectangle. Refrigerate for 1 hour, and then freeze for 20 minutes.

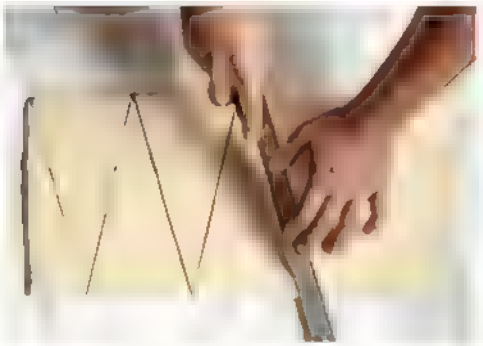
For the second turn, repeat the two previous steps

For the final turn, place dough with one short side facing you, and roll into a 15¾x9½ inch rectangle. Fold top and bottom sides of dough almost to center, leaving about a ¾ inch gap in middle

Fold bottom up over top as if you were closing a book. You should have a 9½x4 inch rectangle

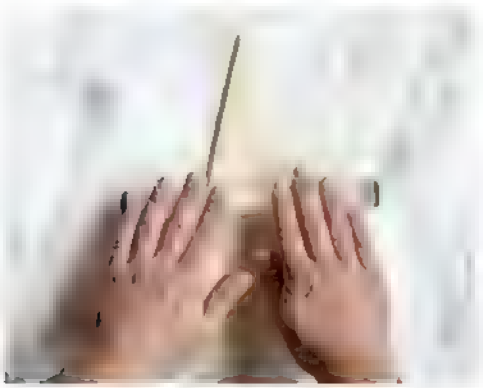
Shape Up

In Steps 10 and 11 of the recipe, cut the dough into triangles, and form the croissants. Use a ruler to measure and a paring knife to mark the dough where you will cut. Precision is paramount here. Shape each croissant by rolling a triangle into crescent form.



Use the tip of a paring knife to mark top edge of dough every 5 inches. Starting 2½ inches from left, mark bottom edge of dough every 5 inches. Use ruler to connect top left corner with first mark on bottom. Cut dough along the line. Pivot ruler to connect end of bottom cut with next mark on top. Cut dough along the line. Repeat to make 8 cuts in all.

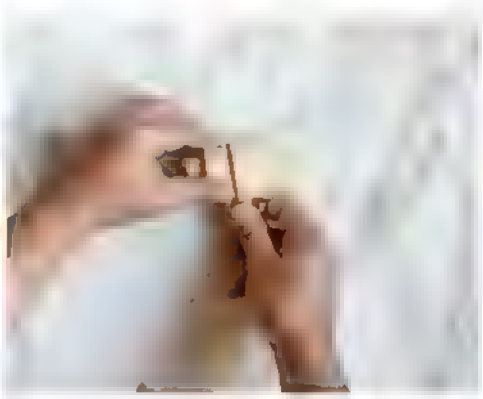
Place two smaller end pieces with their straight edges together, and pinch seams together to make a triangle matching the others. Turn over, and pinch seam on reverse to seal pieces together.



Place a partially frozen triangle with base facing you. Roll to lengthen triangle until it is 12½ inches long. When working with small pieces of dough, use a small rolling pin for better control.

Fold corners of base upward and inward about 1 inch.

Roll triangle from base to last 1½ inches of tip. While holding dough in place with one hand, stretch tip of dough slightly with your other hand.



Tuck tip under front of roll.

My Favorite Croissants

IN THE NAME OF RESEARCH, I'VE EATEN MY WEIGHT—AND THEN SOME—IN CROISSANTS ALL OVER THE WORLD. HERE ARE THE THREE THAT WON MY HEART.

TARTINE BAKERY, SAN FRANCISCO

tartinebakery.com

Cenk's Pick: Croissant—the classic is flaky, crisp, buttery, and rich, with well-defined layers and a deeply colored crust.

PIERRE HERMÉ, PARIS

pierreherme.com

Cenk's Pick: Croissant Ispahan, a decadent Pierre Hermé classic, filled with rose-scented almond paste and raspberry and lychee compote, glazed, and sprinkled with candied rose petals.

MR. HOLMES BAKEHOUSE, LOS ANGELES *mrholmesbakehouse.com*

Cenk's Pick: Churro Croissant, perfectly tender, filled with a delicate dulce de leche cream and dusted with cinnamon sugar.

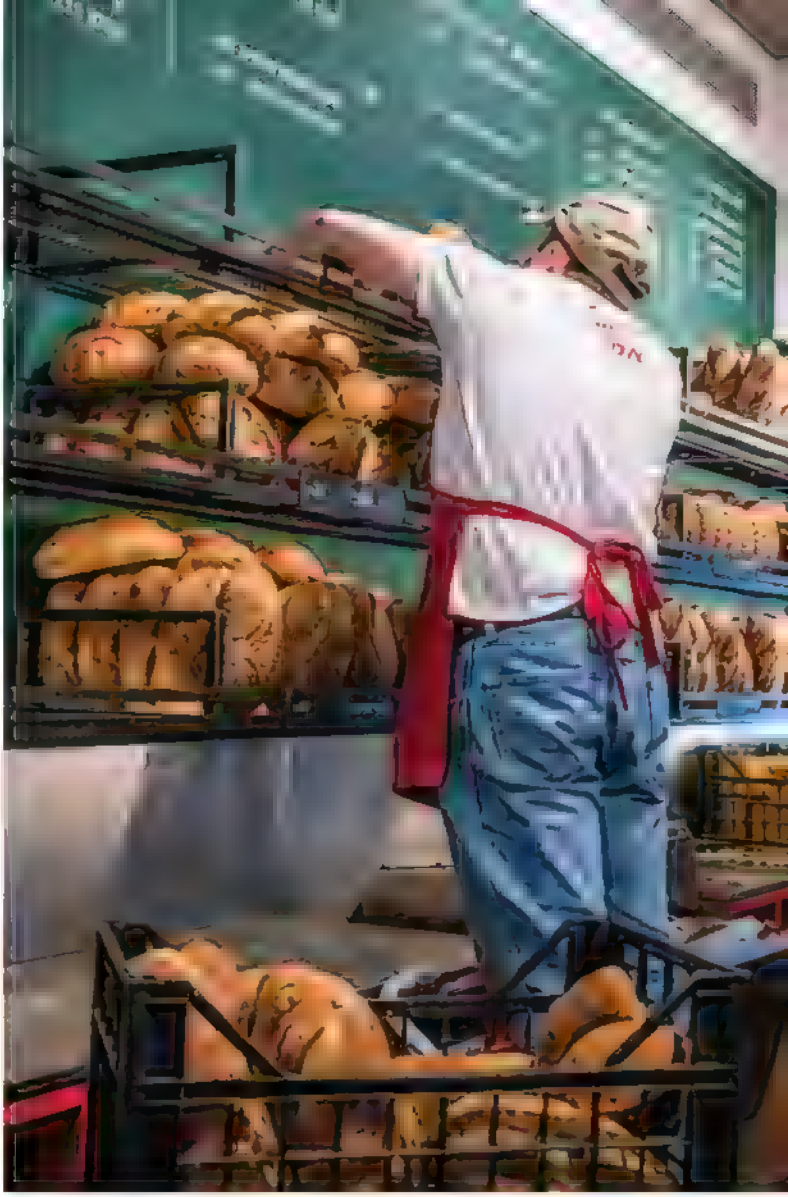
PASSOVER'S *UNEXPECTED* RISE

TEL AVIV'S URI SCHEFT SHARES A BAKER'S FRESH TAKE ON THE SEDER TABLE WITH UNLEAVENED RECIPES SO DELICIOUS YOU'LL WANT TO MAKE THEM ALL YEAR LONG

PRODUCED BY JENNIFER V. COLE
RECIPES BY URI SCHEFT / PHOTOGRAPHY BY BEN YUSTER

Anyone who has tried to break outside the macaroon and store-bought matzah box when cooking for Passover (Pesach) knows that the recipe options can be boring and often result in dense, dry dishes. We looked to Israel's star baker, Uri Scheft of Lehamim Bakery in Tel Aviv, to amp up your seder table options.

Born in Israel to Danish parents, Uri has made a name around the world for his beautiful European-style loaves, his luscious braided babka, and a pastry repertoire so full of *hamentashen*, rugelach, cookies, tarts, and éclairs that it will bring a Parisian to their knees. He opened Lehamim (Israeli for "breads") Bakery about a decade ago and has become the remedy for Tel Aviv's bread cravings. Bread is his life. We couldn't think of anyone better suited to reinvigorate the Passover menu.



Passover requires that yeast get the heave-ho from your kitchen—nay, your home—for a week. Any breads you eat must be unleavened. Matzah, the traditional Passover staple, is made from flour (an ingredient that's also typically jettisoned for the Jewish holiday) but is traditionally prepared and baked within 18 minutes to keep any airborne yeast from settling into the dough

Normally, Uri just gives up bread for Passover. He closes Lehamim for the week in observance of the holiday and sticks to matzah when he attends seders But when we challenged him to develop some recipes for *Bake from Scratch*, he rewarded us with this decadent poppy seed cake, an herbaceous homemade matzah (that doesn't eat like stale cardboard), and a potato starch-based Pesach bun that shines like a glorious dinner roll. You won't miss leavening at all. *Chag Pesach sameach!*

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CHOCOLATE-POPPY SEED CAKE

Makes 1 (8-inch) cake

My partner in life, Renate, who also used to work for me, developed this cake, which is a great dessert option for Pesach when you just can't handle another macaroon. I am a total poppy seed lover, but this was her creation. I think chocolate and poppy seed are the perfect combination. The ground poppy seeds give the cake nice structure—not too dense, not dry, but with substance. The chocolate topping on the cake is totally melt-in-your-mouth. The two textures together really make this cake for me.

¾ cup plus 1 teaspoon (175 grams) unsalted butter, softened
½ cup plus 2 tablespoons (54 grams) confectioners' sugar
1 large egg yolk (19 grams)
1½ cups (130 grams) freshly ground poppy seeds*
½ cup plus 2 tablespoons (65 grams) whole poppy seeds
⅓ cup (64 grams) almond meal
⅓ cup (32 grams) ground hazelnuts
6 jumbo egg whites (228 grams)
⅔ cup (133 grams) granulated sugar
5 ounces (150 grams) 60% cacao dark chocolate, chopped
½ cup plus 2 tablespoons (150 grams) heavy whipping cream
1 teaspoon (7 grams) corn syrup
Garnish: unsweetened cocoa powder, Chocolate Truffles (recipe follows)

1. Preheat oven to 325°F (170°C). Butter and flour a tall-sided (at least 3 inches) 8-inch round cake pan; line pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and confectioners' sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg yolk, and beat until

smooth, 2 to 3 minutes. Scrape bottom of bowl, and beat for 1 minute. Gradually add ground and whole poppy seeds, almond meal, and hazelnuts, beating until combined. Scrape bottom of bowl, and beat until combined. Transfer batter to a large bowl; set aside.
3. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites and granulated sugar at low speed until sugar is dissolved. Increase mixer speed to high, and beat until a firm but still elastic meringue has formed. Fold one-third of meringue into poppy seed mixture. Gently fold in remaining meringue. Pour and spread mixture into prepared pan.
4. Bake until golden brown and firm to the touch, 40 to 50 minutes. Let cool in pan for 30 minutes. Remove from pan, and let cool completely on a wire rack.
5. Place chocolate in a medium heatproof bowl. In a small saucepan, heat cream and corn syrup over medium heat, stirring constantly. Pour hot cream mixture over chocolate. Let stand for 1 minute; stir until chocolate is melted and mixture is smooth. Let cool slightly; stir. Pour hot ganache over cake, and spread with a spatula. Refrigerate until firm. Cover sides of cake with cocoa, and garnish with Chocolate Truffles, if desired.

**It's important to use freshly ground poppy seeds. If you can't find it freshly ground, grind the seeds yourself just before making this cake. Or grind and then freeze immediately, removing from the freezer an hour or less before you incorporate into the cake and bake. If you leave ground poppy seeds at room temperature, they will develop an unpleasant bitterness that can overwhelm the cake.*

Chocolate Truffles

Makes 10 to 15

This is a very straightforward recipe for easy-to-make truffles—it's essentially a ganache. Always use the best-quality chocolate you can find. I don't like dark, very bitter chocolate for these truffles because you already get some bitterness from the poppy seed in the cake. Sixty percent is the highest cacao percentage I recommend for this recipe.

- 3½ ounces (100 grams) dark chocolate, chopped
- ¼ cup plus 1 teaspoon (65 grams) heavy whipping cream
- 1 tablespoon (14 grams) unsalted butter
- Unsweetened cocoa powder, for dusting

1. Place chocolate in a medium heatproof bowl. In a small saucepan, heat cream over medium heat, stirring constantly. Pour hot cream over chocolate. Let stand for 1 minute; stir until chocolate is melted and mixture is smooth. Add butter, stirring until mixture is smooth.
2. Pour chocolate mixture into a small flat plastic box or a tin lined with plastic wrap to form a ½-inch layer. Freeze until firm.
3. Remove from box, and cut into ½-inch cubes. Dust with cocoa.

Passover Buns

Makes 15

Normally I don't try to find a replacement bread for Passover. It's one week of the year—just don't eat bread for a week. It's not that hard. I make bread for a living, and I can go a week without it. Let's eat matzah. Over the years, people certainly asked for Pesach buns, and I always refused. Then I made these. And now I think I've changed my mind. They are flourless buns built on matzo meal and potato starch, but they are light and airy and perfect for a Pesach table. The trick is to closely follow the methodology of the recipe. It's not very forgiving, unfortunately. And the depth of color of your buns will depend on the brand of matzo meal you use.

- 1½ cups (360 grams) room temperature water
- ½ cup (112 grams) vegetable oil
- 5 teaspoons (20 grams) granulated sugar
- 1 tablespoon (9 grams) kosher salt
- 1 cup plus 3 tablespoons (150 grams) matzo meal
- ½ cup (50 grams) potato starch
- ¼ teaspoon (3.75 grams) baking powder
- 3 large eggs (150 grams)

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In a small stockpot, bring 1½ cups (360 grams) water, oil, sugar, and salt to a boil over medium-high heat.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat matzo meal, potato starch, and baking powder at medium speed until combined. With mixer on low speed, add boiled liquid, beating until combined. Let cool for 10 minutes. Add eggs, one at a time, beating until mixture is smooth.
4. Using wet hands, shape dough into 20 buns (about ¼ cup [50 grams] each). Place ¾ inch apart on prepared pans.
5. Bake until lightly browned, 35 to 40 minutes.

Homemade Matzo

Makes 12

This thin and crisp cracker-like recipe is based on a matzah recipe I learned from Mitchell Davis of the James Beard Foundation. We were cooking a dinner at the James Beard House, and Mitchell made the best matzah ball soup I've ever had—even better than my mom's. He shared the base matzah recipe with me, and I've worked it into this homemade version. I love it because you can be very playful with the flavors. We used caraway seeds, but if you don't like caraway, you can use dried cumin seeds, dried herbs, or whatever you like. It's a flavorful take on what's often a pedestrian part of Pesach meals.

- 4¾ cups (594 grams) all-purpose flour
- 1 tablespoon (9 grams) kosher salt
- 1½ teaspoons (3 grams) ground black pepper
- 4 large eggs (200 grams), beaten
- ¼ cup (85 grams) date honey
- ¼ cup (60 grams) room temperature water
- ½ onion (30 grams), grated and drained
- 2½ tablespoons (5 grams) chopped fresh thyme
- 4 teaspoons (20 grams) olive oil
- 2 teaspoons (6 grams) caraway seeds

1. In a large bowl, stir together flour, salt, and pepper until combined. Make a well in center of flour mixture; add eggs, date honey, ¼ cup (60 grams) water, onion, thyme, and oil, and stir with a fork until a stiff dough forms. Knead by hand until mixture is smooth, about 1 minute. Cover with plastic wrap, and let rest for 30 minutes.
2. Preheat oven to 400°F (200°C).
3. Divide dough into 12 equal pieces (70 grams each), and shape each piece into a ball. On a lightly floured surface, roll each ball into a thin 8-inch circle. Use a pastry brush to gently brush any excess flour off dough. Sprinkle caraway onto each piece of dough. Using a fork, prick holes in dough.
4. Bake 2 at a time on a baking sheet for 10 to 12 minutes. Let cool before serving. ■

WASTE NOT

MAKE THE DISCARD FROM YOUR SOURDOUGH STARTER YOUR NEW SECRET WEAPON FOR AMAZING BAKES

BY STACEY BALLIS
PHOTOGRAPHY BY ART MER POL / FOOD STYLING BY LAURA CRANDALL

Nurturing a sourdough starter can be a wonderful thing for a passionate home baker. There is nothing more satisfying than making wild yeast-leavened breads, from true sourdough loaves with their crunchy crusts and open tangy crumb to light, soft brioche-style breads or dark, dense ryes and pumpernickels. My starter, Pilou, has been with me for a few years now and has completely changed the way I bake. Starters are easy to maintain once they are established, and it never ceases to amaze how a simple blend of flour and water can become alive and magical. But even if you keep your starter in the fridge and only feed it once a week or so, you still end up having to discard 100 to 200 grams every time you feed. This could be a wasteful proposition. Luckily, the discarded portion is as amazing an ingredient as the starter itself! This tangy, thick batter is essentially equal parts flour and water, so you can swap out portions of flour and liquid from many of your favorite baking recipes. It makes pancakes and waffles the work of mere moments, no longer needing to be relegated to leisurely weekend mornings. For any recipe that uses buttermilk or sour cream as a flavoring agent or part of the leavening process, the natural acidity and tang in the discard will fill or enhance that role beautifully. I keep a plastic tub in my fridge where I collect the discard so that I always have some on hand for baking. It makes my starter the gift that keeps on giving. Here are four of my favorite go-to discard recipes.

PRO TIP
Try swapping out the dark chocolate morsels for chopped nuts, or try a mix of both.

NEED A STARTER? HERE ARE THE TOP THREE WAYS TO GET YOUR OWN

1. Poll your friends. Chances are pretty good that someone (or someone's friend or family member) has a starter already established and healthy. Those of us who nurture starters love nothing more than to share them, and you get the benefit of a starter that will be pretty stable and hard to kill. I have sons of my starter as far away as New York City, and I originally got mine from a dear pal nearby.

2. Make your own! They aren't difficult, just sort of fussy, and there are many good recipes available. The one that is considered the finest starter recipe out there at the moment is from *Tartine Bread* by Chad Robertson (Chronicle Books, 2010). And while it is great, it takes two weeks before it is ready to bake with.

3. Buy some starter. Yep, through the magic of the Internet, you can buy both fresh and dried starters online. King Arthur Flour (*kingarthurflour.com*) has a fresh starter that ships in 1-ounce measures, and on Amazon and Etsy as well as numerous other sites, you can find dried starters available, which you can easily reconstitute to get your own going

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BEFORE YOU BEGIN

All of these recipes use a 100% hydration starter discard. This is the most common type of starter. But what does that mean? It's simple. When I feed my starter, I weigh it and feed it the same weights of all-purpose flour and water. One part starter, one part flour, one part water. For example: When I bake bread, I use 200 grams of active starter. Active starter can be very difficult to measure in volume since it is full of air bubbles and, depending on your particular starter and how bubbly it is when active, can be anywhere from 1 to 2 cups. When using active starter, I always weigh it. So, I take 100 grams of starter from the fridge, feed it 100 grams of water (3½ ounces) and 100 grams of flour (about ¾ cup), and let it become active. Then I use 200 grams of this to bake with, leaving me 100 grams to feed in the exact same way before putting it back in the fridge until the next time I want to bake. This means that I will have to discard 200 grams of spent starter from the fridge before feeding for the next time I want to bake with it, giving me 200 grams of discard to use in other applications. Luckily, discard starter is not all bubbly since it isn't active, so you can measure it in volume for ease

SOURDOUGH BISCUITS

Makes 12

When I met my Kentucky-born husband, I had never made a biscuit in my life. Lucky for me, my mother-in-law was willing to teach me her technique. One morning, with no buttermilk in the house, I adapted the recipe to use my sourdough discard, and we've never gone back. My husband loves these light, flaky biscuits with butter and sorghum syrup, but I like them with just a bit of jam. I mix up a large jar of the dry ingredients, and then I just have to remember that for every 1 cup of dry mix, add ¾ cup discard, ¼ cup cream, and ½ cup butter, which makes this recipe great for quick breakfasts for any size group.

- **2 cups (250 grams) all-purpose flour**
- **4 teaspoons (20 grams) baking powder**
- **2 teaspoons (6 grams) kosher salt**
- **1 cup (227 grams) cold unsalted butter, cubed**
- **1½ cups (413 grams) sourdough starter discard, room temperature**
- **½ cup (120 grams) heavy whipping cream**
- **2 tablespoons (28 grams) salted butter, melted**

1. Preheat oven to 425°F (220°C), and position oven rack in upper third of oven. Line a baking sheet with parchment paper.
2. In a large bowl, stir together flour, baking powder, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly with some larger pieces of butter remaining. In a small bowl, stir together sourdough discard and cream. Add discard mixture to flour mixture, and stir with a fork until a cohesive dough is formed.
3. Turn out dough onto a lightly floured surface, and knead gently just until dough comes together. Pat dough into a 10x7½-inch rectangle, 1 inch thick. (The thickness is more important than the size of the rectangle; you want the dough no less than 1 inch thick so that the biscuits puff up beautifully.) Using a sharp knife, cut dough into 12 squares. (If you prefer round biscuits, cut dough using a 2½-inch round cutter, rerolling scraps only once. I find that biscuits formed from scraps never get the loft of the regular biscuits, and squares are just easier.) Place biscuits 2 inches apart on prepared pan. Lightly brush top of biscuits with melted butter.
4. Bake until golden brown, 13 to 15 minutes, turning pan halfway through baking. Let cool on pan for 3 minutes; serve warm.

Want to bake even more with sourdough discard? Visit *bakefromscratch.com* for my Cherry Walnut Sourdough Scones recipe.

SOURDOUGH BANANA CHOCOLATE CHIP MUFFINS

Makes 12

These muffins are really fast to pull together since they use oil instead of butter, which eliminates the need to plan ahead for softened butter. If you keep overripe bananas in the freezer (see Note), then you can mix the batter in no longer than it will take your oven to preheat, and you'll have fresh muffins in about a half an hour.

- **1¼ cups (156 grams) all-purpose flour**
- **½ cup (110 grams) firmly packed light brown sugar**
- **⅛ cup (67 grams) granulated sugar**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 cup (275 grams) sourdough starter discard, room temperature**
- **5 tablespoons (70 grams) canola oil**
- **1 cup (227 grams) well-mashed ripe banana**
- **½ cup (120 grams) cold sour cream**
- **1 large egg (50 grams), lightly beaten**
- **1 teaspoon (4 grams) vanilla extract**
- **1 cup (170 grams) 60% cacao dark chocolate morsels**

1. Preheat oven to 375°F (190°C). Line a 12-cup muffin pan with parchment or paper liners.

2. In a large bowl, stir together flour, sugars, baking powder, baking soda, and salt. In a medium bowl, stir together sourdough discard and oil until well combined. In a small bowl, stir together mashed banana, sour cream, egg, and vanilla. Add banana mixture to discard mixture, whisking until smooth. Add banana mixture to flour mixture, and fold to combine. Stir in chocolate morsels. Spoon batter into prepared muffin cups, filling two-thirds to three-fourths full.

3. Bake until lightly browned and a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pan for 10 to 15 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container at room temperature for up to 4 days, or freeze for up to 1 month.

Note: *The best bananas for baking are ones that you have let go overripe on your counter, fully brown speckled, and then frozen in their peels in a heavy-duty resealable plastic bag. Once thawed, the frozen bananas will mash easily and have lost all of their starchy aspects, bringing moisture and deep banana flavor to any cake, muffin, or sweet bread.*

SOURDOUGH CHOCOLATE LOAF CAKE

Makes 1 (9x5-inch) cake

This chocolate loaf cake is one of my favorite ways to use sourdough discard. The slight tang enhances the deep chocolate flavor and prevents the cake from being too sweet, which makes it ideal for brunch. Add some whipped cream and berries, and you have an elegant dessert for a dinner party. Add some frosting and sprinkles, and you have a fun cake that the kids will approve of at their next slumber party.

½ cup (113 grams) unsalted butter, softened
1 cup (220 grams) firmly packed light brown sugar
½ cup (100 grams) granulated sugar
1 large egg (50 grams), room temperature
1 cup (275 grams) sourdough starter discard
½ cup (120 grams) whole buttermilk, chilled
1 teaspoon (4 grams) vanilla extract
1 cup (125 grams) all-purpose flour
¾ cup (64 grams) Dutch process cocoa powder (see Note)
½ teaspoon (2.5 grams) baking powder
¼ teaspoon (1.25 grams) baking soda
¼ teaspoon kosher salt
Buttermilk Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Butter and flour a 9x5-inch loaf pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Add sourdough discard, buttermilk, and vanilla, beating until combined.
3. In a medium bowl, whisk together flour, cocoa, baking powder, baking soda, and salt. (If your cocoa is very lumpy, you can sift it in.) With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Give batter a quick fold with a spatula to ensure bottom of bowl doesn't have any unmixed ingredients. Pour batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 5 minutes. Let cool in pan for 10 to 15 minutes. Remove from pan, and let cool completely on a wire rack. Wrap tightly in plastic wrap, and store at room temperature for up to 5 days. Spoon Buttermilk Glaze over cake before serving.

Note: *It is important to use Dutch process cocoa powder in this recipe. Natural process cocoa powder is much more acidic, and the cake will be both lighter in color and a bit bitter if you substitute. Droste is my favorite Dutch process cocoa powder.*

Buttermilk Glaze

Makes about ¾ cup

2 cups (240 grams) confectioners' sugar
5 tablespoons (75 grams) whole buttermilk

1. In a small bowl, whisk together confectioners' sugar and buttermilk until smooth. Use immediately.

SOURDOUGH CHEESE CRACKERS

Makes about 400 small snack-size crackers or 100 regular-size crackers

I love a Cheez-It or Cheese Nip snack cracker, but they are definitely a guilty pleasure. I came up with a homemade version that was a bit less guilt-inducing without losing the pleasure part. This dough freezes beautifully. Double the recipe and freeze half the dough to have on hand if you have company coming. If you want to change the flavor profile, you can use different spices or herbs, or change the cheese. I like them with smoked paprika and Manchego or with herbes de Provence and Parmesan. I cut them into small squares to mimic those beloved snack crackers, but cut them any shape or size you like.

½ cup (65 grams) white whole wheat flour
½ cup (63 grams) all-purpose flour
2 teaspoons (1 gram) finely chopped fresh rosemary
¼ teaspoon (1.25 grams) baking soda
¼ teaspoon onion powder
¼ teaspoon dry mustard
¼ teaspoon kosher salt, plus more for sprinkling
¼ teaspoon garlic powder
1 cup (275 grams) sourdough starter discard, room temperature
¼ cup (57 grams) salted butter, melted and cooled
½ cup (50 grams) freshly grated sharp or extra-sharp Cheddar cheese (see Note)

1. In a medium bowl, stir together flours, rosemary, baking soda, onion powder, mustard, salt, and garlic powder. In a large bowl, stir sourdough discard to ensure it is smooth. Add melted butter, stirring until well combined. Stir in cheese. Add flour mixture to discard mixture, and knead until well combined. (You will get a very pliable dough that is a bit like the texture of soft clay. You should not need extra flour to knead because the butter in the dough will keep it from sticking.)
2. Place dough in resealable plastic bags, and refrigerate for at least 8 hours or up to 24 hours. If in a hurry, the crackers will bake after a 20-minute refrigeration, but the longer rest period helps the flavor really develop. (Dough can also be frozen wrapped tightly in plastic wrap and placed in heavy-duty resealable plastic bags. Thaw in refrigerator overnight before baking.)
3. Let dough stand at room temperature for 30 minutes.
4. Preheat oven to 350°F (180°C).
5. Roll dough onto a sheet of parchment paper, ⅛ to ¼ inch thick. Cut dough into crackers. If you want snacking crackers, cut smaller squares, but if you want to use them for cheese or other toppings, make them larger. I use a pizza wheel cutter for this, but a sharp knife will do fine. Slide parchment onto baking sheets. Lightly spray top of crackers with cooking spray, and very lightly sprinkle with salt.
6. Bake for 14 minutes, rotating and turning pans halfway through baking. Turn oven off, and let crackers stand in oven with door closed for 10 to 15 minutes, watching them carefully to ensure they don't burn. For optimal flavor and texture, you want them pretty golden brown but not too dark, and you want them stiff and crispy. Let cool completely on pans. Store in an airtight container for up to 2 weeks, or freeze in heavy-duty resealable plastic bags for up to 6 months.

Note: *Preshredded cheese contains starches that are used to prevent it from clumping, but the starches can inhibit melting and mixing. You want a cracker with good cheese flavor, but without being able to see the shreds of cheese in the cracker. It's worth the extra couple of minutes to shred cheese by hand on the fine side of a box grater.*

got milk chocolate?

TAKING CENTER STAGE IN OUR EASTER RECIPES–FROM A CRUNCHY PASTEL CADBURY EGG COOKIE TO A BUTTERCUP YELLOW LEMON TART–CREAMY MILK CHOCOLATE PROVES ITS VIRTUES GO ABOVE AND BEYOND ITS CANDY BAR REPUTATION

PHOTOGRAPHY BY MARCY BLACK SIMPSON
RECIPE DEVELOPMENT AND FOOD STYLING BY NANCY HUGHES
STYLING BY BETH K. SEELEY

Chocolate Almond Pull-Apart Bread
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Milk Chocolate Layer Cake
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cover recipe

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MILK CHOCOLATE LAYER CAKE

Makes 1 (9-inch) cake

There's no shortage of chocolate cake recipes, but this two-layer beauty transcends comparison. A pure incarnation of rich milk chocolate flavor, our tender-crumbed cake is coated in a velvety milk chocolate ganache frosting and receives a pop of crunch and color from a sprinkle of crushed candy eggs. Trust us—this cake will have you melting.

- ¼ cup (57 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- ¼ cup (56 grams) untoasted sesame oil
- 2 large eggs (100 grams), room temperature
- 2½ cups (312 grams) cake flour
- ¼ cup (32 grams) dried nonfat milk
- ¼ cup (21 grams) unsweetened cocoa powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (5 grams) baking soda
- ½ teaspoon (2.5 grams) baking powder
- 6 ounces (175 grams) 45% cacao milk chocolate, melted
- 1 cup (240 grams) whole buttermilk, room temperature and divided
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (2 grams) almond extract
- Whipped Ganache Frosting (recipe follows)
- Garnish: crushed candy-coated milk chocolate eggs*

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, oil, and eggs at medium speed until well combined, about 2 minutes.
3. In a medium bowl, sift together flour, dried milk, cocoa, salt, baking soda, and baking powder. Add flour mixture, melted chocolate, ½ cup (120 grams) buttermilk, and extracts to butter mixture, beating until well combined With mixer on low speed, add remaining ½ cup (120 grams) buttermilk, beating until combined. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread Whipped Ganache Frosting between layers and on top and sides of cake. Garnish with crushed chocolate eggs, if desired.

**We used Cadbury Milk Chocolate Mini Eggs*

Whipped Ganache Frosting

Makes about 2¼ cups

- 12 ounces (340 grams) 45% cacao milk chocolate, chopped
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt
- ¾ cup (180 grams) heavy whipping cream

1. In a medium heatproof bowl, combine chocolate, vanilla, and salt.
2. In a small saucepan, heat cream over medium heat until just boiling Pour hot cream over chocolate mixture; whisk until melted and smooth. Refrigerate for 1 hour.
3. Transfer chocolate mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat at medium speed until light and fluffy, about 3 minutes. Use immediately.

MILK CHOCOLATE EGG COOKIES

Makes about 30

A nostalgic ode to Easter candy, this Cadbury egg-studded cookie is all about the texture. Crispy on the outside, chewy on the inside, and with a boost of crunch from the candy-coated chocolate eggs, it's a new and improved way to indulge in the iconic Easter treat

- ½ cup (113 grams) unsalted butter, melted
- 1 cup (200 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- 4 ounces (115 grams) 45% cacao milk chocolate, melted
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) almond extract
- ½ teaspoon (2 grams) vanilla extract
- 1 cup (125 grams) all-purpose flour
- ½ cup (43 grams) unsweetened cocoa powder
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (2.5 grams) baking powder
- 2½ cups (450 grams) crushed candy-coated milk chocolate eggs, divided
- ½ cup (85 grams) 38% cacao milk chocolate chunks*

1. In the bowl of a stand mixer fitted with the paddle attachment, beat melted butter, sugars, melted chocolate, eggs, and extracts at medium speed until well combined.
2. In a medium bowl, sift together flour, cocoa, salt, baking soda, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Add ½ cup (90 grams) crushed chocolate eggs and chocolate chunks, beating just until combined. Cover and refrigerate for at least 1 hour or overnight.
3. Preheat oven to 325°F (170°C). Line 3 baking sheets with parchment paper
4. Using a 1-ounce cookie scoop, scoop dough, and shape into ½-inch-thick disks. Place remaining 2 cups (360 grams) crushed chocolate eggs in a small bowl. Press each disk into candy eggs, coating well. Place 1½ inches apart on prepared pans.
5. Bake until set, 12 to 15 minutes. Let cool completely

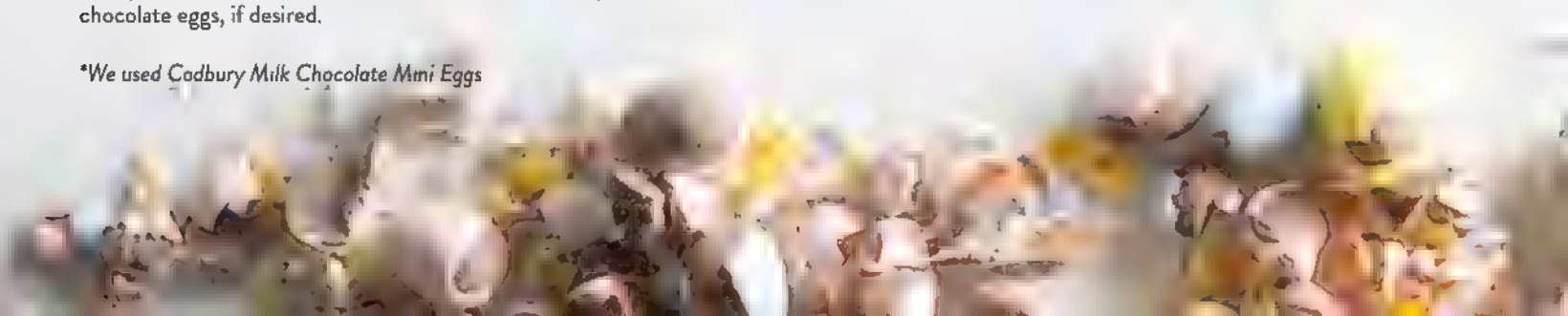
**We used Guittard Milk Chocolate Organic Wafers 38% Cacao.*

CHOCOLATE ALMOND PULL-APART BREAD

Makes 2 (8x4-inch) loaves

Chocolate, almond, and rich, fluffy bread dough combine for the ultimate pull-apart recipe Whether enjoying it as breakfast, dessert, or an outrageous snack, this compulsively eatable chocolate-rich bread will reign as a new favorite in your baking wheelhouse

- 4¼ cups (531 grams) all-purpose flour
- ¼ cup (50 grams) granulated sugar
- 2¼ teaspoons (4.5 grams) instant yeast
- 1 teaspoon (3 grams) kosher salt
- ¾ cup (180 grams) warm whole milk (120°F/49°C to 125°F/52°C)
- 2 large eggs (100 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 1 teaspoon (4 grams) almond extract
- ½ cup (113 grams) unsalted butter, softened and cubed
- ½ cup (57 grams) sliced almonds



½ cup (85 grams) finely chopped 45% cacao milk chocolate
Milk Chocolate-Almond Filling (recipe follows)
1½ ounces (45 grams) 45% cacao milk chocolate, melted
1½ ounces (45 grams) white chocolate, melted

1. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, sugar, yeast, and salt
2. In a small bowl, whisk together warm milk, eggs, egg yolk, and extracts. With mixer on low speed, gradually add milk mixture to flour mixture, beating just until combined. Switch to the dough hook attachment. With mixer on medium-low speed, add butter, 2 tablespoons (28 grams) at a time, beating until combined after each addition. Increase mixer speed to medium, and beat until smooth and elastic, 3 to 5 minutes. Add almonds and chopped chocolate, beating until combined. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour
3. Knead dough 5 times, and shape into a ball; return to greased bowl. Cover and refrigerate overnight.
4. Preheat oven to 350°F (180°C). Butter and flour 2 (8x4-inch) loaf pans. Line pans with parchment paper
5. On a lightly floured surface, roll dough into a 20x18-inch rectangle. Spread Milk Chocolate-Almond Filling onto dough. Using a sharp knife, cut dough widthwise into 5 (4-inch) strips. Stack strips one on top of the other, and cut into 4x2½-inch rectangles. Stand prepared pans vertically on one short side, and starting at bottom, carefully layer dough rectangles, cut side up, one on top of the other in pans. Turn loaf pans upright onto bottoms.
6. Bake until golden and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 45 minutes, covering with foil to prevent excess browning, if necessary. Let cool in pans for 15 minutes. Remove from pans, and drizzle with melted milk and white chocolates Serve warm.

Milk Chocolate-Almond Filling
Makes about 1 cup

½ cup (85 grams) 45% cacao milk chocolate, chopped
¼ cup (60 grams) heavy whipping cream
3 tablespoons (42 grams) unsalted butter
2 tablespoons (24 grams) granulated sugar
¼ teaspoon kosher salt
½ cup (57 grams) chopped almonds

1. In a small microwave-safe bowl, combine chocolate, cream, butter, sugar, and salt. Microwave on high in 30-second intervals, stirring between each, until melted and smooth. Stir in almonds. Cover and refrigerate until thickened, at least 30 minutes or up to 4 days

CHOCOLATE LEMON TART
Makes 1 (9-inch) tart

Balancing acidic tang with sweet cocoa notes, this sunny spring tart has a hidden layer of milk chocolate ganache running under a silky lemon curd filling.

Tart Dough (recipe follows)
Chocolate Ganache (recipe follows)
1 cup (200 grams) granulated sugar
4 large eggs (200 grams), room temperature
⅔ cup (150 grams) unsalted butter, softened and cubed
¼ cup (12 grams) lemon zest
½ cup (120 grams) fresh lemon juice

1. Preheat oven to 350°F (180°C).
2. On a lightly floured surface, roll Tart Dough into a 12-inch circle. Transfer to a 9-inch round tart pan, pressing into bottom and up sides. Trim excess dough. Using a fork, prick bottom of tart shell. Freeze for 15 minutes. Top dough with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
3. Bake until edges are set, about 20 minutes. Carefully remove paper and weights. Bake until crust is golden brown, about 10 minutes more Let cool completely on a wire rack.
4. Pour two-thirds of Chocolate Ganache into prepared crust, and spread to edges. Freeze for 45 minutes
5. In the top of a double boiler, whisk together sugar, eggs, butter, and lemon zest and juice. Cook over simmering water, stirring constantly, until thickened, about 10 minutes Strain mixture, discarding solids. Cover and refrigerate for 30 minutes
6. Pour lemon curd over Chocolate Ganache in pan. Refrigerate until set, about 2 hours. Just before serving, drizzle with remaining Chocolate Ganache.

Tart Dough
Makes 1 (9-inch) crust

1¼ cups (167 grams) all-purpose flour
⅛ cup (40 grams) confectioners' sugar
¾ teaspoon (2.25 grams) kosher salt
½ cup (113 grams) cold unsalted butter, cubed
1 large egg yolk (19 grams)
2 tablespoons (30 grams) ice water

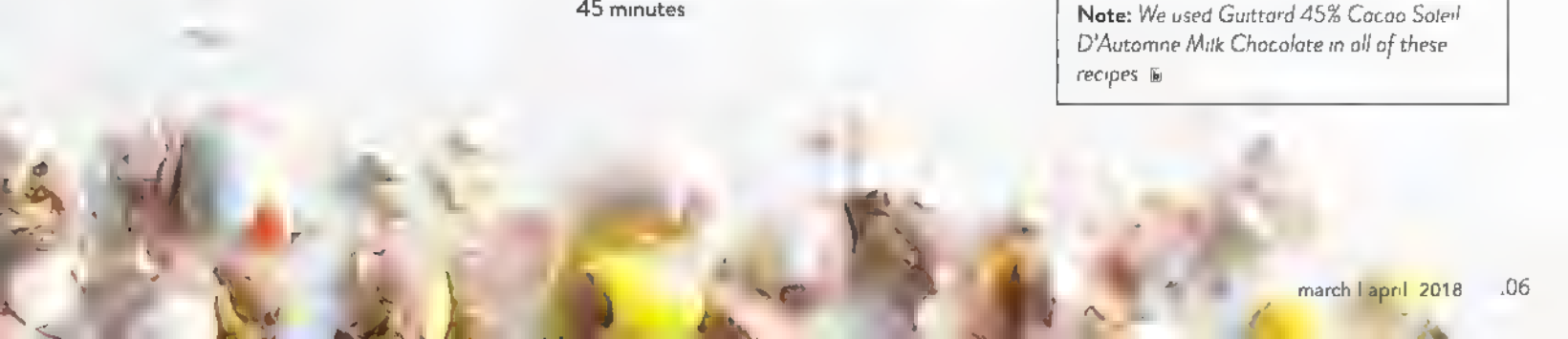
1. In the work bowl of a food processor, place flour, confectioners' sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add egg yolk and 2 tablespoons (30 grams) ice water, pulsing until dough comes together. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 30 minutes or up to 24 hours.

Chocolate Ganache
Makes about 1 cup

6 ounces (175 grams) 45% cacao milk chocolate, chopped
3 tablespoons (45 grams) heavy whipping cream
3 tablespoons (42 grams) unsalted butter

1. Place chocolate in a medium heatproof bowl.
2. In a medium saucepan, heat cream and butter over medium heat, stirring frequently, just until bubbles form around edges of pan (do not boil). Remove from heat, and pour over chocolate. Let stand for 5 minutes; stir until chocolate is melted and mixture is smooth. Use immediately.

Note: *We used Guittard 45% Cacao Soleil D'Automne Milk Chocolate in all of these recipes*



Pavlova

WE TAP NTO THE LORE SURROUND NG WHO REAL_Y CREATED THIS A RY DESSERT NSPIRED BY RUSSIAN BALLER NA ANNA PAVLOVA

BY JENN FER V. COLE
PHOTOGRAPHY BY STEPHEN DEVRIES

We live in a time when all it takes is a YouTube account or one viral tweet to propel someone to "celebrity"—even if the status is fleeting. So, it's almost mind-boggling to imagine a period not even 100 years ago when a premiere ballerina, Anna Pavlova, was so beloved and admired that chefs around the world demonstrated affection and admiration by creating dishes in her honor, with at least 50 documented Pavlova-inspired bites before 1927. In the United States, there was Pavlova ice cream. In France, frogs' legs à la Pavlova. But it's the airy meringue dessert bearing her name, crowned with cream and fruit, that has persisted through the years.

The origin of that now-classic preparation has been a hotly debated topic in the Southern Hemisphere for decades. Australia claims to have created it first, with Bert Sachse, a chef at a hotel in Perth, Western Australia, creating sweet baked meringue so ethereal that a diner is said to have uttered, "It's as light as Pavlova." And so, the name stuck. New Zealand also claims the dish, citing that during her 1929 visit, a chef at the Wellington Hotel was so inspired by the ballerina's tutu that he created the dessert in her honor. Researchers have discovered that the first Kiwi mention of Pavlova actually appears in a New Zealand cookbook, *Davis Dainty Dishes*, in 1927. The Oxford English Dictionary, in its etymological research of the term, determined this recipe was the deciding factor in the great Pavlova debate and crowned New Zealand the rightful owner. But that dish had nothing to do with meringue at all. Instead, the dish was a creation of layers of flavored gelatin, a type of tiered congealed salad.

Because the Aussies and Kiwis tend to fight like loving siblings, the debate of topics such as who really lays claim to Russell Crowe and who owns the Pavlova is practically a celebrated pastime. The dispute actually inspired a bipartisan duo, Dr. Andrew Paul Wood from New Zealand and Annabelle Utrecht from Australia, to dive deeper into the history of the dish than perhaps anyone has gone before. The two, who created a highly entertaining all-Pavlova Twitter account (@DocAndTheFrock), poured over historic menus, researched vintage recipes, tracked down all mentions of the dessert they could find, and generally found themselves nose-deep in the quest for the meringue truth.

And what they discovered might be unsettling to both of their home nations. Their research suggests that the true Pavlova hails from Europe and America. They found more than 150 recipes similar to the modern Pavlova that predate the ballerina's visits to either country. One of the very first they've been able to locate is for a meringue, cream, and fruit dish called Spanische Windtorte, a favorite of the Hapsburgs in Austria in the 18th century. They found similar recipes imported to the United States by German immigrants. It's surmised that the invention of the hand-turned egg beater propagated the popularity of meringue dishes across kitchens of the housewives of the American Heartland

But the duo's real aha moment in unraveling the origin of this dish really has nothing to do with old-world culinary tradition or admiration for a lithe young lady named Pavlova. It was a marketing scheme from an American cornstarch manufacturer, William Duryeas' Maizena. To get the airy, marshmallowy consistency of a Pavlova, the meringue often incorporates cornstarch—a key differentiation between it and French meringue cookies. The American company put a recipe similar to the modern Pavlova on the side of its cornstarch box and began exporting the package to Australia and New Zealand

It appears that neither Australia nor New Zealand can claim to have created the venerated meringue dessert. But without either country's zeal, it's sure that the dish would have languished into obscurity. We don't exactly wander into French restaurants looking for Pavlova-inspired frogs' legs these days. We're incredibly thankful the dish has survived. And there's something beautifully poetic about recalling a time when a Russian ballerina was one of the most famous people on earth. Fingers crossed there's an Oprah Cake 100 years from now.

Raspberry Pine Nut Pavlova

Makes about 8 servings

Vanilla bean brings warmth to the traditional meringue in this Pavlova topped with Buttermilk Whipped Cream and Raspberry Coulis and toasted pine nuts for another layer of delicate crunch

- **4 large egg whites (120 grams), room temperature**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon cream of tartar**
- **1 cup (200 grams) granulated sugar**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **1 teaspoon (5 grams) distilled white vinegar**
- **1 tablespoon (8 grams) cornstarch**
- **Raspberry Coulis (recipe follows)**
- **Buttermilk Whipped Cream (recipe follows)**
- **Garnish: toasted pine nuts**

1. Preheat oven to 180°F (82°C). Draw a 9-inch circle on a sheet of parchment paper. Place parchment, circle side down, on a baking sheet.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, vanilla, and cream of tartar at medium-low speed until foamy soft peaks form. Increase mixer speed to medium-high. Add sugar, 1 tablespoon (12 grams) at a time, beating until glossy stiff peaks form. Scrape sides of bowl. Increase mixer speed to high. Beat until sugar is dissolved, 5 to 7 minutes. Add vanilla bean seeds and vinegar, beating until combined. Sift cornstarch over meringue mixture, and beat until combined.
3. Spoon meringue onto circle on parchment. Using a spoon, loosely shape meringue into a 9-inch round, about 3 inches thick.
4. Bake until set and dry, about 2 hours. Turn oven off, and let meringue stand in oven with door closed for 1 hour.
5. Spoon half of Raspberry Coulis over meringue. Top with Buttermilk Whipped Cream and remaining Raspberry Coulis. Garnish with pine nuts, if desired. Serve immediately.

Raspberry Coulis

Makes about 1¼ cups

- **3 cups (390 grams) fresh raspberries, divided**
- **3 tablespoons (42 grams) firmly packed light brown sugar**
- **2½ tablespoons (37.5 grams) fresh lemon juice, divided**
- **1 teaspoon (5 grams) water**
- **½ teaspoon (1.5 grams) cornstarch**
- **1 tablespoon (21 grams) honey**

1. In a small saucepan, bring 1½ cups (195 grams) raspberries, brown sugar, and 1½ tablespoons (22.5 grams) lemon juice to a boil over medium heat.
2. In a small bowl, stir together 1 teaspoon (5 grams) water and cornstarch. Add cornstarch mixture to raspberry mixture; cook, stirring constantly, until slightly thickened, about 1 minute.
3. Remove from heat. Stir in honey, remaining 1½ cups (195 grams) raspberries, and remaining 1 tablespoon (15 grams) lemon juice. Let cool completely. Refrigerate in an airtight container for up to 5 days.

Buttermilk Whipped Cream

Makes about 1½ cups

- **½ cup (120 grams) heavy whipping cream**
- **¼ cup (60 grams) whole buttermilk**
- **1 tablespoon (12 grams) granulated sugar**
- **¼ teaspoon kosher salt**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at high speed until stiff peaks form. Use immediately.

whip it good

THE BAKER'S DOS AND DON'TS FOR A PERFECT FRENCH MERINGUE

BY KYLE GRACE MILLS

INGREDIENTS

Sugar: Superfine sugar (or granulated sugar processed in a food processor for a few pulses) is the best to use because the smaller granules lead to easy absorption.

Cornstarch: Cornstarch is an excellent way to foolproof your meringue. Use it to create added fluff and keep your hard-won volume from shrinking.

Cream of tartar: Often added in when making meringues, acidic cream of tartar provides lift and stabilization.

White vinegar: This keeps your meringue bright white while being baked.

Egg whites: In this case, older egg whites are better. Separate the eggs when cold, but allow them to come to room temperature before whipping up.

EQUIPMENT

Bowl: A copper bowl would be ideal, but a deep, scrupulously clean glass, ceramic, or metal bowl will do as well. Plastic bowls are not recommended because the porous material soaks up oil and grease, keeping the egg whites from whipping up to their full potential.

Stand mixer with a whisk attachment: The whisk attachment achieves better air in the egg whites than traditional beaters used with a handheld mixer.

METHOD

1. Start the mixer off on a low setting, moving up to a higher setting gradually. Beating too fast, too soon will keep your eggs from frothing properly before becoming a meringue.

2. Once the egg whites are foamy but not yet forming peaks, gradually add in sugar. If you add in the sugar too soon, before the foaming point, the meringue won't whip up properly. Add it in too late, and your sugar won't properly dissolve into the egg whites and will stay slightly gritty.

3. Continue to whip egg whites on high until glossy, stiff peaks are formed, with no droop or dip to your egg white peaks (refer to our images to see what a perfectly whipped meringue should look like).

seeing is *believing*

Underbeaten

This meringue won't hold its volume in the oven and will deflate and crack. Drooping peaks and a slightly whipped cream-like appearance mean that you haven't incorporated enough air and, thus, enough structure into your meringue yet.

Overbeaten

Because sugar is an excellent stabilizer for meringue, it's harder to overbeat meringue. However, you can still create deflated meringue if it's whipped too long. Essentially, overbeating the meringue will make the moisture wick out of the mixture, creating a granulated, grainy appearance. Pop this in the oven, and any air captured will pop and collapse.

Just right
Shiny, stiff picks hold a rigid tip, and no sugar granules remain in the meringue. This should create the perfect French Meringue for your Pavlova (recipe on page 109).

SEPARATING EGG WHITES

Crack your eggs on a flat surface, keeping the shell from breaking inward and into the egg. Shift the egg from one shell half to the other, letting as much egg white drip through as possible. Separating egg whites through your hands isn't advised because the oils from your hands can transfer to the whites. If any trace of egg yolk makes it into the egg white mixture, remove it as best you can or discard the egg mixture completely. Any yolk will keep the whites from whipping properly.

STRAWBERRY coconut BABKA

WE LOVE THIS FILLED AND BRAIDED BREAD SO MUCH THAT WE'RE BRINGING YOU OUR FAVORITE TWISTS ALL YEAR LONG, STARTING WITH THIS STRAWBERRY-COCONUT VERSION THAT'S PERFECT FOR SPRING. LOOK FOR A NEW BABKA RECIPE ON THE BACK PAGE OF EVERY ISSUE THIS YEAR! PHOTOGRAPHY BY STEPHEN DEVRIES

STRAWBERRY COCONUT BABKA

Makes 2 (9x5-inch) loaves

Coconut flakes lend a delicate nuttiness to the sweet filling in this yeasted bread. We slather strawberry jam over the warm loaves post-bake.

1 tablespoon (9 grams) active dry yeast
¾ cup (180 grams) warm whole milk (105°F/40°C to 110°F/43°C)
6 cups (750 grams) all-purpose flour
¾ cup (150 grams) granulated sugar
5 large eggs (250 grams), divided
1 teaspoon (4 grams) vanilla extract
1 cup (227 grams) unsalted butter, softened
1 tablespoon (9 grams) kosher salt
1 tablespoon (15 grams) water
Strawberry Coconut Filling (recipe follows)
¼ cup (80 grams) strawberry jam, melted
Confectioners' Sugar Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine yeast and warm milk. Let stand until mixture is foamy, about 5 minutes.
2. Add flour and sugar to yeast mixture, stirring to combine. With mixer on low speed, add 4 eggs (200 grams) and vanilla, beating until mixture comes together, 2 to 3 minutes. (If mixture remains too dry and crumbly, add more milk, 1 tablespoon [15 grams] at a time.)
3. Add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next. Add salt, beating just until combined, about 3 minutes. Increase mixer speed to medium, and beat until a smooth and elastic dough forms and pulls away from sides of bowl. (If dough does not pull away from bowl, add more flour, 1 tablespoon [8 grams] at a time.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2½ hours. After dough has risen, refrigerate for 30 minutes. (Alternatively, the dough can be made 1 day in advance, and the entire rise may take place in the refrigerator overnight. Remove dough from refrigerator, and let come to room temperature before proceeding.)
5. Spray 2 (9x5-inch) loaf pans with cooking spray, and line with parchment paper.
6. In a small bowl, lightly whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams).
7. Divide dough in half. On a heavily floured surface, roll half of dough into a 16x12-inch rectangle. Brush edges of dough with egg wash. Spread half of Strawberry Coconut Filling onto dough, leaving a 1-inch border on long sides. Starting at one short side, roll up dough, jelly roll style, and press edge to seal. Using a serrated knife, cut roll in half lengthwise. Carefully twist dough pieces around each other, and place in prepared pan, cut sides up. Repeat procedure with remaining dough and remaining Strawberry Coconut Filling. Place prepared pans on a foil-lined rimmed baking sheet. Cover, and let rise in a warm, draft-free place (75°F/24°F) until doubled in size, 1 to 1½ hours.
8. Preheat oven to 350°F (180°C).
9. Bake for 30 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 35 minutes more. Brush melted jam over warm loaves while still in pans. Let cool in pans for 5 minutes. Remove from pans, and let cool completely on a wire rack. Drizzle with Confectioners' Sugar Glaze. Wrap in plastic wrap, or store in an airtight container at room temperature for up to 4 days.

Strawberry Coconut Filling

Makes about 3 cups

2 cups (640 grams) strawberry preserves
¼ cup (32 grams) cornstarch
¼ cup (60 grams) fresh lemon juice
2 cups (120 grams) sweetened flaked coconut

1. In a small saucepan, cook preserves, cornstarch, and lemon juice over medium heat until slightly thickened, about 5 minutes. Stir in coconut. Let cool completely. Once cooled, refrigerate for 30 minutes before using.

Confectioners' Sugar Glaze

Makes about 1 cup

2 cups (240 grams) confectioners' sugar
3 tablespoons (45 grams) whole milk
¼ teaspoon kosher salt

1. In a small bowl, whisk together confectioners' sugar, milk, and salt until smooth. Use immediately.

Fill your *Nest* with an EASTER TREAT

Robin's Nest Cake

cake

3 cups cake flour
1/2 tsp baking soda
1/2 tsp baking powder
1/2 tsp kosher salt
1 cup (2 sticks) butter, softened
1 1/2 cups Domino® Light Brown Sugar
1 cup Domino® Granulated Sugar
1 tbsp vanilla
5 eggs
1/4 cup whole milk

Preheat oven to 325°F. Grease and flour 3 (6-inch) cake pans.

Sift together flour, baking soda, baking powder and salt; set aside.

Cream together butter and sugars. Add vanilla and eggs, one at a time, mixing after each addition. Add flour mixture alternately with milk. Mix until smooth.

Pour 2 3/4 cups batter into each pan. Bake 40 min. Cool completely. Trim off domes from tops of each cake layer.

frosting

1 cup (2 sticks) butter, at room temp.
8 oz cream cheese, at room temp.
3 1/4 cups Domino® Confectioners Sugar
1 1/2 tsp vanilla extract
1 to 2 drops sky blue gel food coloring

Beat butter and cream cheese until creamy and fluffy. Add sugar, 1 cup at a time, on low speed. Scrape sides after each addition. Add vanilla. Stir in food coloring.

toasted coconut

Preheat oven to 325°F. Line baking sheet with parchment paper.

Spread 1 1/2 cups sweetened flaked coconut in even layer on baking sheet. Bake 5 -7 min. Let coconut cool before handling.

decorating

1/2 cup chocolate cookie crumbs, crushed
chocolate-covered malted egg candies

assembly

Spread 2/3 cup frosting evenly on one cake layer. Sprinkle 1/3 of the cookie crumbs and 1/4 cup toasted coconut over frosting. Repeat for remaining layers.

Frost just the top of cake. Sprinkle remaining cookie crumbs. Form a "nest" in center of cake with toasted coconut. Garnish with candy eggs. Garnish plate edge with remaining coconut.

Yields 8-10 servings.

Get all aflutter over our
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Find detailed instructions including step-by-step videos for this cake, plus **Robin's Nest Cookie Cannoli Cups, Malted Robin's Egg Cookies** and more!

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